

Carabella

2016 Pinot Gris

WILLAMETTE VALLEY

CHEHALEM MOUNTAINS AVA
Carabella Estate

Carabella Vineyard: Farming comes first. Since planting the first vine in 1996, winemaker Mike Hallock has farmed sustainably. The 59 acre dry-farmed estate vineyard features stony, volcanic soils and a cool climate. The complex final blends reflect the terroir and his minimalist winemaking philosophy.

Vineyard Blocks: Two blocks of pinot gris are planted in Jory soil in the southwest corner of the vineyard at 550' elevation. The earlier ripening 146 clone contributes lively fruit and high toned aromatics. The 152 clone, which is darker and more tannic, is harvested later.

Weather: Budbreak was in early April followed by bloom in early June. The sunny and breezy growing season led to early harvest on September 15th, finishing the 23rd. Heavy rains arrived September 17th; timing is everything! Quality was excellent, with no disease or bird damage.

Vinification: One lot each of 146 and 152 was slow fermented at low temperature in stainless steel. The remainder of the 152 was fermented in neutral barrels (12% of the blend), aging sur lie to gain body and spice. The stainless steel lot of 152 was lightly fined with casein; the other two lots were not fined.

Tasting Notes: Fully ripe fruit expresses bartlett pear and floral aromas. The complexity added by 13% neutral barrels suggests dried apricot, with a creamy mid-palate complementing the crisp finish.

Alcohol: 13.4%

pH: 5.24

Acidity: 5.8

Bottled: March 10, 2017

Cases Produced: 995

