

Tech Notes

# Carabella

2017 XX Anniversary 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 late June. The sunny growing season gave way to cool showers in early September. A little extra hang time, then harvested October 2<sup>nd</sup> on a cool, foggy day.

*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 (15% of the blend), aging sur lie to gain body and spice. The stainless steel lots were lightly fined with casein; the barrel lot was not fined.

*Tasting Notes:* Beautiful balance, with pear and white floral aromas. The complexity added by 15% neutral barrels suggests dried apricot, with a creamy mid-palate complementing the crisp finish.

*Alcohol:* 13.5%

*pH:* 3.40

*Acidity:* 5.4

*Bottled:* April 19, 2018

*Cases Produced:* 665



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