

Tech Notes

Carabella

2018 Estate 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 April 13th, followed by bloom the first week of June. The 2018 Estate Pinot Gris benefited from a warm, sunny summer, with some welcome light rain leading to a September 24th harvest of the 146 block. The 152 block was picked five days later.

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: This was a very restrained, Alsatian styled vintage, with nice minerality. Aromas of asian pear and white floral bouquet prevail, with crisp acidity on the finish.

Alcohol: 14.7%

pH: 3.36

Acidity: 5.4 g/L

Bottled: April 2019



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