

Tech Notes

Carabella

2019 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 in mid April. The growing season was a little cool to start, but bloom occurred mid June, with harvest on September 21st and 26th.

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: Unusually rich on the palate for pinot gris. Aromas of ripe pear and quince with some tropical influence. Nice weight and acidity on the finish.

Alcohol: 12.8%

pH: 3.18

Acidity: 5.5 g/L

Bottled: April 2020

Cases Produced: 920



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