

Tech Notes

Carabella

2015 Pinot Noir

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 minimalist winemaking philosophy.

Vineyard Blocks: Ten different blocks of pinot noir are planted in volcanic Nekia and Saum soils on the east facing slopes at 525-600' elevation. Pommard, Wädenswil and Dijon 113, 114 and 115 were planted in 1996-97. Additional Dijon 115, 667 and 777 was planted in 2007. All vines are grafted.

Weather: Bud break was in mid-April, followed by bloom the second week in June. A very dry sunny summer gave way to cool, misty conditions in early September. This extended hang time allowed us to defer picking until September 13th, finishing on the 21st.

Vinification: Each block was picked at optimum ripeness. Excellent skin tannin development and good seed browning led to great structure. A 4-6 day cold soak was followed by 10-14 day fermentation. Cooperage was 228 litre French oak, using 1/3 new barrels for 16 months. No racking until immediately before bottling.

Tasting Notes: A very supple, elegant wine with high tone flavors and perfume. Red berry and cherry on the nose coincides with bright red fruit on the palate. Abundant fine grained tannins give way to juicy acidity on the finish.

Alcohol: 14.5%

pH: 3.50

Acidity: 6.0 g/l

Bottled: January 2016



P.O. BOX 2180, WILSONVILLE, OREGON 97070

503.925.0972 ■ pinot@carabellawine.com

www.carabellawine.com