

Carabella

2016 Estate 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, Wadenswil 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 first week of April, followed by early bloom starting June 1. A very dry sunny summer was followed by cool misty weather from August 25th through September 6th. Sunny, windy conditions returned, drying the grapes, with harvest compressed between September 11th-14th

Vinification: Each block was picked at optimum ripeness. Thick skin development resulted in complex, approachable tannins. 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 complex, balanced wine with classic pinot aromas. Red fruit character on the entry, but more dark flavors and earth on the finish. Very balanced tannins and acidity, finishing with dark spice character.

Alcohol: 13.8%

pH: 3.45

Acidity: 6.0

Bottled: February 15, 2018



P.O. BOX 2180, WILSONVILLE, OREGON 97070

503.925.0972 ■ pinot@carabellawine.com

www.carabellawine.com