

Carabella

2017 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 April 13th, followed by bloom the first week of June. The 2017 Estate Pinot Noir benefited from a warm, sunny summer, with some welcome mist and fog leading to a late September 26th start to harvest. The *Dijon* 115 was the earliest pick on September 26th, finishing with Pommard on October 4th.

Vinification: The grapes were destemmed to small fermenters and punched down by hand. Most fermenters were pressed at dryness. No racking was necessary, with the wine aging sur lie and aged in French oak for 18 months.

Tasting Notes: The Pommard and *Dijon* 113 fermenters steal the show in this red fruit driven, elegant blend. 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: 3.44

Acidity: 6.1 g/l

Bottled: March 4, 2019



P.O. BOX 2180, WILSONVILLE, OREGON 97070

503.925.0972 ■ pinot@carabellawine.com

www.carabellawine.com