

## Carabella

2018 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, 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 April 13th, followed by bloom the first week of June. The 2018 Estate Pinot Noir benefited from a warm, sunny summer, with some welcome light rain leading to a September 21st start to harvest with the Pommard block. Sunny skies returned, with harvest finishing with on September 29th.

*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:* A darker more structured style prevailed in 2018, driven by substantial tannins from the Dijon 114 and Wädenswil. Dark plum character from the Pommard rounds out the palate, with some juicy acid on the finish from the 115 and 667. Broad, assertive tannins and acidity will reward cellaring.

*Alcohol:* 13.6%

*pH:* 3.53

*Acidity:* 5.6

*Bottled:* January 30, 2020

*Cases Produced:* 490



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