

Carabella

2019 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: Budbreak and bloom were in the normal range for our vineyard, with good to excellent fruit set. Warm, sunny weather persisted throughout the summer, followed by cooling and some drizzle in early September. This extra hang time allowed us to harvest very complex pinot noir between September 21st and 26th.

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 aged sur lie in French oak for 18 months.

Tasting Notes: Dark fruit and earth on the nose, dark berry and brown spice on the palate. Broad, robust tannins should soften with a few years in the cellar.

Alcohol: 13.5%

pH: 3.66

Acidity: 5.2 g/L

Bottled: January 2021

Cases Produced: 350



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