

## Carabella

2021 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, but with a little rain during bloom. This led to a lighter crop load, but also great intensity. A very warm early summer gave way to cooler conditions during harvest between September 7<sup>th</sup> and 15<sup>th</sup>.

*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 11 months.

*Tasting Notes:* Rich color and substantial skin tannins define complex structure, with an abundance of ripe berry fruit. The Dijon 114 and Wädenswil Blocks show subtle earth character. Balanced acidity will reward a few years in the cellar.

*Alcohol:* 13.4%

*pH:* 3.65

*Acidity:* 5.4 g/L

*Bottled:* September 2022

*Cases Produced:* 325



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