

## Carabella

2022 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:* Spring conditions were very cold and wet, with an unusual frost incident April 15<sup>th</sup>. Fortunately, delayed bud break resulted in no damage to our pinot blocks. Bloom and set occurred the first week in July under ideal conditions. Excellent warm and sunny conditions persisted until mid October, allowing very long hang time. Harvest occurred October 6-17<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 10 months.

*Tasting Notes:* Lively aromas and color at bottling, with complex and supple fruit character. The Dijon 115 Block dominates the blend with tangy pie cherry character and fine grained tannins. Very balanced chemistry suggests good cellar potential.

*Alcohol:* 13.4%

*pH:* 3.66

*Acidity:* 5.4 g/L

*Bottled:* September 2023

*Cases Produced:* 250



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