

Carabella

2015 **Inchinnan 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 were planted in 2007. All vines are grafted.

Weather: The 2015 vintage had early budbreak, with bloom the first week in June. Sunny summer weather allowed us to begin our pinot noir picks on September 13th.

Vinification: Each block was picked at optimum maturity with fine skin tannin developing during the warm summer. The clonal selection for this blend includes 25% Wadenswil, 25% *Dijon* 114, 37% *Dijon* 115 and 13% *Dijon* 667. A 4-6 day cold soak was followed by 10-14 day fermentations. Cooperage was 228 liter French, using 1/3 new barrels for 16 months.

Tasting Notes: Robust spicy tannins support unusually dark fruit character! Balanced acidity from the *Dijon* 115 and 667 provides length on the palate. An understory of earth results from the *Dijon* 114 as well.

Alcohol: 14.6%

pH: 3.49

Acidity: 6.1

Bottled: February 2017

Cases Produced: 150



P.O. BOX 2180, WILSONVILLE, OREGON 97070

503.925.0972 ■ pinot@carabellawine.com

www.carabellawine.com