

Carabella

2016 **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: Budbreak was in early April followed by bloom in early June. The sunny and breezy growing season led to early harvest on September 11th, finishing the 14th. Heavy rains arrived September 17th; timing is everything! Quality was excellent, with no disease or bird damage.

Vinification: Each block was picked at optimum maturity. Very ripe skin tannins enhance the blend. The clonal selection for this blend includes 33% Wadenswil, 33% *Dijon* 114 and one barrel each of *Dijon* 115 and *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 supple tannins support dark berry fruit character! Balanced juicy acidity from the *Dijon* 115 and 667 provides length on the palate. An understory of earth and mushroom from the *Dijon* 114 complete the wine.

Alcohol: 13.9%

pH: 3.50

Acidity: 5.9

Bottled: February 2018

Cases Produced: 150



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