

Tech Notes

# Carabella

2021 Pinot Noir Rosé

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 his minimalist winemaking philosophy.

*Vineyard Blocks:* Saignée was drawn from all ten pinot noir blocks. The pomace came from the southwest oriented 152 pinot gris.

*Weather:* The vineyard survived February's epic ice storm nicely, followed by early bud break April 10<sup>th</sup>. The vines were unaffected by the extreme heat in late June, but were early to ripen. The pinot noir blocks were harvested in early September, with the pinot gris picked on September 10<sup>th</sup>.

*Vinification:* The key to this unusual rosé is an extended cold soak of the white pinot noir juice on 152 clone pinot gris skins. This captures a bit of pinot gris perfume; skin tannin and beautiful deep copper color also result from this technique. Cool fermentation in stainless steel was employed and native yeasts were encouraged along partial malolactic fermentation.

*Tasting Notes:* Classic floral perfume and spice on the nose, with subtle tannins and a little fatness on the palate, with full ripe strawberry flavors. A nice match with grilled salmon.

*Alcohol:* 12.2%

*pH:* 3.41

*Acidity:* 5.9 g/L

*Bottled:* January 28, 2022

*Cases Produced:* 70



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