

Tech Notes



Carabella 2015 Pinot Gris

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: Two blocks of pinot gris are planted in Jory soil in the southwest corner of the vineyard at 550' elevation. The earlier ripening 146 clone contributes lively fruit and high toned aromatics. The 152 clone, which is darker and more tannic, is harvested later.

Weather: The 2015 vintage had early budbreak, with bloom the first week of June. Sunny summer weather resulted in early September 22nd and 24th harvest dates.

Vinification: One lot each of 146 and 152 was slow fermented at low temperature in stainless steel. The remainder of the 152 was fermented in neutral barrels (20% of the blend), aging sur lie to gain body and spice. The stainless steel lot of 152 was lightly fined with casein; the other two lots were not fined.

Tasting Notes: Fully ripe fruit expresses comice pear and floral aromas. The complexity added by 20% neutral barrels suggests dried apricot and spice on the crisp finish.

Alcohol: 13.4% *pH:* 3.25 *Acidity:* 5.9 g/l
Residual Sugar: 0.24 g/l

Bottled: March, 2016 *Cases Produced:* 2100



P.O. BOX 2180, WILSONVILLE, OREGON 97070
phone: 503.925.0972 ■ pinot@carbellawine.com
www.carbellawine.com