

Tech Notes

Carabella 2012 Pinot Noir

CHEHALEM MOUNTAINS AVA
Carabella Estate

Carabella Vineyard: Our 59 acre estate vineyard benefits from the stony volcanic soils and cool climate in the Chehalem Mountains. Each of the sixteen blocks are picked at their peak, fermented and barreled separately. The complex final blends reflect our terroir and minimalist winemaking philosophy. The vineyard is dry farmed and LIVE certified sustainable.

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. Pomard, Wadensvil 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: Cool spring weather delayed bloom until the fourth week of June. Warm sunny conditions prevailed, followed by a sunny but cooler September. The young Dijon 667 and 777 were picked October 7th, followed by the older blocks between October 10-17th in misty, cloudy conditions. Quality was excellent, with little sorting.

Vinification: Each block was picked at optimum maturity with no botrytis or bird damage. Thick skins resulted in very dark color and well developed tannins. 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: Dark garnet color, black and red berry fruit and earth aromas. Dense berry character on the palate, with broad rich tannin. Complex spice and pepper developing. Best after 2015.

Alcohol: 14.4% *pH:* 3.7 *Acidity:* 5.7 *Residual Sugar:* 0

Bottled: March, 2014

Cases Produced: 815



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