

Tech Notes



Carabella

2012 Pinot Noir

Inchinnan

CHEHALEM MOUNTAINS AVA

Carabella Estate

Carabella Vineyard: Our dry farmed, LIVE certified sustainable 59 acre estate vineyard benefits from stony volcanic soils and the cool climate of the Chehalem Mountains. Each of the 16 blocks are picked at their peak, then fermented and barreled separately. The complex final wine blends reflect our terroir and minimalist winemaking philosophy.

Vineyard Blocks: Ten different blocks of pinot noir are planted in 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 blocks of Dijon 115, 667 and 777 were planted in 2007.

Weather: Cool spring weather delayed bloom until the fourth week of June. Warm sunny conditions prevailed, followed by a sunny but cooler September. Harvest began October 7th under sunny skies. Subsequent cooler, misty conditions allowed extra hang time, with the final pick date on October 17th. Quality was excellent. Very little sorting was required.

Vinification: Very thick skins resulted in unusually dark color and well developed tannins. A 4-6 day cold soak was followed by fermentations lasting from 10-14 days. The cuvee is: Dijon 114 (33%), Dijon 115 (25%), Dijon 777 (17%), Wadensvil (17%), and Dijon 667 (8%). Cooperage was 228 liter French oak, using 1/3 new barrels for 16 months.

Tasting Notes: Dark garnet color, black and red berry fruit and forest floor aromas. Black cherry, wild berries on the palate, dense chocolate tannins with spice and pepper. Best after 2016.

Alcohol: 14.5% *pH:* 3.67 *Acidity:* 5.6 g/l

Bottled: March, 2014 *Cases Produced:* 225



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