

Tech Notes



Carabella

2014 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. Pomard, Wadenswil 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: Budbreak was in mid-April followed by bloom in early June. The sunny and breezy growing season led to early harvest on September 20th, finishing the 27th. Quality was excellent, with no disease or bird damage.

Vinification: Each block was picked at optimum maturity with thick skins developing during the warm summer. The pinot noir took on a dark color with 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: Robust spicy tannins support unusually dark fruit character! Balanced acidity on the finish with an understory of earth.

Alcohol: 14.2% *pH:* 3.53 *Acidity:* 0.3

Bottled: February, 2016 *Cases Produced:* 606



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