

ERATH

WINERY

the Art of Pinot



APPELLATION
Chehelam Mountains AVA

BARREL REGIME
15 months, 100% French, 40% new

VINEYARD
Carabella

HARVEST
September 13

CLONES
115

T.A.
0.63 gm/100 mL

PH
3.60

ALCOHOL
13.5%

CASES PRODUCED
222

2016 Carabella Pinot Noir

WINEMAKER'S TASTING NOTES

"Fetchingly hued, this garnet beauty offers dark-fruited aromas of cherry and black plum, accented with violet and a hint of sexy smokiness. Flavors of loganberry, red plum and currant burst exuberantly across the palate. Energized acidity is balanced by a tender, tannin embrace."

Gary Horner, Erath Winemaker

VINEYARD OVERVIEW

Originally planted in 1996 Carabella Vineyard is a 59 acre dry-farmed vineyard planted in volcanic soils on east facing slopes at 525-600' elevation. Though planted to several clones of Pinot noir, this wine originates from a single block of clone 115. Wines from Carabella typically display full tannin, dark fruited profile and nicely balanced acidity. This impeccable vineyard is certified sustainably farmed.

VINTAGE OVERVIEW

The 2016 growing season rocketed to the earliest start in recent history. An early warm spring transitioned to an even-keeled but warm summer. A welcome cooling trend towards the end of the ripening period spread harvest across four well-ordered weeks. Harvest began August 25 and lasted until September 27 under perfect conditions.

Fruit quality was exceptional, producing balanced wines that despite the warm and early season, maintained acidity with moderate alcohol. The result is excellent color, plush tannin and purity in the reds and classic varietal character in the whites.