



CHEHALEM MOUNTAINS

2017 Carabella Pinot Noir

VINTAGE NOTES

- Average spring temperatures set the course for a long term average start to the vintage. Bloom occurred near Father's Day, typical of the average.
- The summer months could be characterized as hot. Cooling during the last two weeks of harvest was a welcome relief allowing for a slowing of fruit maturation.
- Harvest for Erath began September 7 and came to a close October 19 spanning a total of six weeks.

VINEYARD NOTES

- Originally planted in 1996, Carabella Vineyard is a 59-acre dry-farmed vineyard planted in volcanic soils on east facing slopes.
- 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.

TASTING NOTES

Dark, dense wafts of black plum, blackberry jam, fragrant violet and chai tea lead to a palate of black cherry and Mission fig. Velvety texture and judicious tannin add gumption and weight while high-toned acidity offers a boundless finish.

ALCOHOL: 13.0%

BLEND: Pinot Noir

CASE PRODUCTION:

219