



TA: 0.67 g/100mL

PH: 3.49

ALCOHOL: 14.1%

BLEND: 100% Pinot Noir

CASE PRODUCTION:

150

## CHEHALEM MOUNTAINS

### 2018 Carabella Pinot Noir

#### VINTAGE NOTES

- The 2018 vintage was truly one of the best in recent history.
- Summer temperatures soared 8-10 degrees above normal and precipitation was one of the lowest on record.
- September cooled down to below average temperatures and with a few light precipitation events the vines returned to a state of incredible balance.

#### VINEYARD NOTES

- Originally planted in 1996, Carabella Vineyard is a 59-acre dry-farmed vineyard planted in the Chehalem Mountains AVA .
- Though planted to several clones of Pinot noir, this wine originates from a single block of clone 115.
- This impeccable, certified sustainably farmed vineyard is planted on east facing slopes in volcanic soils at 525-600' elevation.

#### WINEMAKING NOTES

- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure.
- Aged for 15 months in 100% French Oak with 25% new barrels.

#### RECOMMENDED FOOD PAIRINGS

- Seared duck breast, cedar roasted salmon

#### TASTING NOTES

"Bing cherry mingles with aromas of grilled meat, fragrant lavender and a hint of vanilla. Red fruits grace the palate showing notes of loganberry, red plum, juniper berry and vanilla. Luscious texture woos the senses with mid-palate roundness, zesty tannin and just enough acid for a pleasing finish." – Gary Horner, Winemaker