



## 2011 ESTATE PINOT NOIR

**WINNER OF WINE SPECTATOR TOP 100 WINES**

**CERTIFIED LIVE AND SALMON SAFE**

Cardwell Hill Cellars is a family-owned Oregon boutique winery producing over 5000 cases per year. We use sustainable agriculture practices to achieve premium quality fruit. These practices are certified sustainable by Salmon Safe and LIVE (Low Impact Viticulture and Enology) the parent organizations.

The 2011 season was characterized by cool weather and a late harvest. A significant number of clusters were dropped to assure proper ripening of the fruit. The fruit was destemmed within two hours of harvesting, cold soaked for two days and then inoculated with yeast. Fermentation was achieved at relatively low temperatures, frequently less than 85F. The straight run and press wines were gravity fed into the barrel room where they aged until mid September of the following year.

Vineyards: 100% Cardwell Hill Cellars Estate Pinot Noir  
Vinifera: Wadensvil, Pommard, Dijon 115 and Dijon 777 clones  
Harvested in late October and early November 2011  
Brix: 22- 23.4  
Alcohol: 13.1%  
pH 3.4 R.S. 0 (dry)  
Aged: 10 months in French Oak Barrels  
Bottled: Mid-September 2012  
Produced: 3902 cases

WINE SPECTATOR 91 POINTS, January 31, 2014 Harvey Steiman's TOP VALUE

“Sleek and airy, this is juicy with raspberry, cherry and cinnamon flavors, hinting at green tomato and mineral on the finish dances. Drink now through 2019 – H.S.”

Thanks to the cool climate on the western side of the Willamette Valley, this Pinot Noir has a bracing backbone of acidity which enhances the life of the wine. The elegant nose has notes of black cherry and blueberry. Flavors of red cherry and red raspberry linger on the mid-palate. The finish is characterized by a hint of nutmeg. Wine experts have already singled out this wine as one of our most outstanding products. This wine pairs beautifully with salmon, all white fish and shell fish. Pair it with pheasant, duck, and venison and lean meats. Bon Appetit!