



2012 ESTATE PINOT NOIR

VINTERS 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 2012 promises to be one of the best for Oregon Pinot Noir! A warmer than usual summer followed by sunshine into late fall gave us more hang-time and higher sugar levels. The gorgeous, ripe berries were harvested in the cool weather of mid-October. The fruit was processed in our gravity flow winery within two hours of harvesting. Following destemming, which yields about 80% full berries, the juice was cold soaked for 48 hours and then inoculated. Fermentation was achieved at cool temperatures not exceeding 85F. The straight run and press wines were gravity fed into the barrel room located below the fermentation deck/crush pad. A combination of new and used Seguin Moreau barrels was used for aging over the next 10 months. The wines were racked from the lees in January. Later the wine was racked into the blender, settled and then gravity-fed into the filler corks.

Vineyards: 100% Cardwell Hill Cellars Estate Pinot Noir
Vinifera: Wadensvil, Pommard, Dijon 115 and Dijon 777 clones
Harvested: Mid-October 2012
Brix: 22.8- 23.4
Alcohol: 13.2%
pH 3.4 3.35, R.S. 0 (dry)
Aged: 10 months
Bottled: Mid-September 2013
Produced: 3206 cases

Our vineyards are located in the foothills of the coastal range on the west side of the Willamette Valley. This is a cooler part of the valley producing fruit with a slightly lower sugar level and higher acid. The result is alcohol levels of about 13% - 13.3% and a nice backbone of acid which promotes a longer shelf life. Flavors of sour cherry and raspberry linger on the pallet. This wine goes beautifully with salmon, all fish and shell fish. Pair it with pheasant, duck, and venison. Drink now until 2020. Bon Appetit!