



2012 RESERVE PINOT NOIR

VINTNERS OF WINE SPECTATOR TOP 100 WINES

CERTIFIED SUSTAINABLE by LIVE AND SALMON SAFE

Cardwell Hill Cellars is a family-owned boutique winery located in the Willamette Valley of Oregon that produces over 5000 cases annually. Cardwell Hill uses sustainable agriculture practices to achieve premium quality fruit that is hand harvested. These practices are certified sustainable by Salmon Safe LIVE (Low Impact Viticulture and Enology) the parent organizations.

The 2012 season was considerable warmer and drier than the past 2 years. The near ideal growing season produced, firm, ripe berries that were harvested in the dry spell following the late September rains. The fruit was processed in our gravity flow concept winery within two hours of harvesting. After destemming, the juice was cold soaked for 48 hours and then inoculated with yeast. Fermentation was achieved at cool temperatures not exceeding 85F. The straight run and press wines were gravity fed to the barrel room located below the fermentation deck/crush pad. This 2012 Reserve wine is made from barrels selected for their highly developed full flavors and then aged for a total of twenty-one months in a combination of new and used Sequin Moreau barrels including the new Aqua flex barrels.

Vineyard:	100% Cardwell Hill Cellars Estate Pinot Noir
Vinifera:	Wadenswil, Pommard, Dijon 115 and Dijon 777 clones
Harvested:	Late – October 2012
Brix:	23
Alcohol:	13.4%
pH: 3.38	R.S. 0 (dry)
Aged:	21 months – Barrel Select
Bottled:	August 26, 2014
Produced:	402 cases

Note the low alcohol. Cardwell Hill Cellars wines are known for balanced alcohol and acidity due to the coolness of our vineyard site. This garnet red Pinot Noir has an elegant nose of red raspberry, blueberry and spice. The mid-palate has a soft elegant mouth feel with notes of blackberry and cherry. Note the soft, silky tannins and lingering fruit finish. This wine pairs beautifully with salmon, pheasant, duck and lean pork.