



CARDWELL HILL CELLARS

PRODUCERS OF WINE SPECTATOR TOP 100 WINES

2014 ESTATE BLANC de NOIR

In response to popular demand, Cardwell Hill Cellars has increased the production of our off-dry Blanc de Noir. This white wine produced from Pinot Noir grapes is our fourth vintage of this exciting new wine. The residual sugar level is 1.6 which gives a honey flavor on the finish, balanced with high acidity and notes of citrus.

This Blanc de Noir is produced solely from a block of Pommard Clone in our Pinot Noir vineyards. We pick a designated amount of fruit and immediately transfer it to the wine press so that

there is minimal color transfer from the blue-black Pinot Noir clusters. After settling for several days, the wine is racked into stainless steel fermentors and a selected amount of yeast is added. When fermentation is complete, the wine is chilled to 30 degrees Fahrenheit to cold stabilize the final product.

Vineyard:	100% Cardwell Hill Cellars Estate Pinot Noir Fruit
Vinifera:	Pommard Block
Harvested:	Mid October 2014
Alcohol:	13.7%
Brix:	23-23.5
pH	3.31
R.S.	1.6 Residual Sugar
No malolactic fermentation	
Bottled	December 26, 2014
Production	572 cases

This semi-dry wine has clear, slightly salmon color with an inviting floral nose. It has a refreshing mouth feel of acid, nicely balanced with a trace of residual sugar. Notes of pomegranate are mixed with a trace of citrus. This is a great wine to sip in warm weather or use as a starter for lunch or dinner. It pairs well with all seafood, shell fish and is terrific with Asian food, especially those dishes like sweet and sour shrimp that have a slightly sweet flavor. Try pouring some of this Blanc de Noir over a fruit compote and savor the integration of the acid and traces of sugar that make this a special treat.

Cardwell Hill Cellars is a family-owned and operated business practicing sustainable agriculture and is certified by LIVE (Low Input Viticulture and Enology) and Salmon Safe. Drink by end of 2017.