

**2015 Estate Blanc de Noir**

**Cardwell Hill Cellars**

**DOUBLE GOLD**

**2016 Northwest Wine Summit**

**JERRY MEAD AWARD**

**Best Value Award**

**BRONZE**

**2016 San Francisco International  
Wine Awards**

This semi-dry wine has a clear slightly pink color with an inviting floral nose. It has a refreshing mouth feel of acid, nicely balanced with the 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, shellfish 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 event.

Drink by late-2020.

461 cases made

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