



**2015 ESTATE BOTTLED POMMARD BLOCK
PINOT NOIR**

**VINTNERS OF WINE SPECTATOR
TOP 100 WINES**

**CERTIFIED SUSTAINABLE by LIVE AND SALMON
SAFE**

Cardwell Hill Cellars is a family-owned Oregon boutique winery producing over 8000 cases per year. We use sustainable agriculture practices to achieve premium quality fruit that is hand harvested. These practices are certified sustainable by Salmon Safe and LIVE (Low Impact Viticulture and Enology) the parent organizations

Cardwell Hill Cellars proudly releases their sixth vintage of Pommard Block Pinot Noir. Eight barrels were selected by the winemaker for their intensity of color and fullness of flavor. This wine was destemmed, cold soaked for 30 hours and then fermented at temperatures not to exceed 85F. The cap that develops in open top fermenters was punched down twice daily. Next the wine was fed by gravity from the fermentation deck into the barrel room. Following malolactic fermentation, the wine was racked from the lees. It was aged in Sequin Moreau barrels for a total of twenty-one months.

Vineyard:	100% Cardwell Hill Cellars estate fruit
Vinifera:	100% Pommard Block
Harvested:	late-October 2015
Brix:	23.5 – 24.0
Alcohol:	13.9%
pH:	3.4
R.S.	nil (dry)
Aged:	21 months (24% new oak)
Bottled:	August 2017
Produced:	196 cases (8 barrels)

Smooth and supple with a firm feel to the berry, and smoky flavors that glide into a gentle finish. Drink now through 2024. 196 cases made.