



**2016 ESTATE BOTTLED DIJON BLOCKS
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 third vintage of Dijon Blocks Pinot Noir. This new product is a 55% / 45% mixture of selected barrels of Dijon 115 and Dijon 777 clones. The result is a unique blend that has rich flavors of red and black fruit. Ten 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 cool 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 thirty months.

Vineyard:	100% Cardwell Hill Cellars estate fruit
Vinifera:	55% Dijon 115, 45% Dijon 777
Harvested:	late-October 2016
Brix:	23.5 - 24
Alcohol:	13.5%
pH:	3.5
R.S.	nil (dry)
Aged:	30 months (23% new oak)
Bottled:	May 2019
Produced:	250 cases (10 barrels)

Smooth and supple, with hints of blackberry and red cherry flavors that glide to a gentle finish.
Drink now through 2025. 250 cases made