



**2017 ESTATE BOTTLED OLD VINES
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. Sustainable agriculture practices were used 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 fifth vintage of Old Vines. The owners purchased an abandoned vineyard in 2000. Fourteen acres of vines were removed leaving about 3,600 of self-rooted Wadenswil clones pinot noir. This block produces large rich clusters that make a superb wine. This special bottling is comprised of the best barrels of the Wadenswil clone which were planted in 1983. Twelve barrels of this clone 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 temperature's 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:	100% Wadenswil Clone Planted 1983
Harvested:	late-October 2017
Brix:	23 – 23.5
Alcohol:	13.7%
pH:	3.3
R.S.	nil (dry)
Aged:	30 months (25% new oak)
Bottled:	May 2020
Produced:	301 cases (12 barrels)

Sourced from a 1983 planting, the old vine fruit with extended aging (30 months) in barrels, has bigger and bolder flavors.

Drink now through 2026. 301 cases made.