



**2017 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 Eighth vintage of Pommard Block Pinot Noir. Twelve 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 thirty months.

Vineyard:	100% Cardwell Hill Cellars estate fruit
Vinifera:	100% Pommard Block
Harvested:	late-October 2017
Brix:	23 – 23.5
Alcohol:	13.8%
pH:	3.3
R.S.	nil (dry)
Aged:	30 months (24% new oak)
Bottled:	May 2020
Produced:	298 cases (12 barrels)

This all-Pommard bottling pushes the tart strawberry and cherry fruit that glides to a gentle finish.

Drink now through 2026. 298 cases made.