



## **2018 RESERVE PINOT NOIR**

**VINTNERS OF WINE SPECTATOR  
TOP 100 WINES**

**2021 OREGON WINERY OF THE YEAR  
WINE PRESS NORTHWEST**

**CERTIFIED SUSTAINABLE by LIVE AND SALMON  
SAFE**

Cardwell Hill Cellars is a family-owned boutique winery located in the Willamette Valley of Oregon that produces about 8000 cases annually. Cardwell Hill uses sustainable agriculture practices to achieve premium quality fruit that is hand harvested. These practices are certified sustainable by Salmon Safe LIVE (Low Impact Viticulture and Enology) the parent organizations.

The 2018 season was one of the best for Oregon Pinot Noir. The near ideal growing season produced, firm, ripe berries that produced dark rich flavors. The fruit was processed in our gravity flow concept winery shortly after harvesting. Following destemming, the juice was cold soaked for 48 hours and then inoculated with yeast. Fermentation was achieved at cool temperatures not exceeding 82F. The straight run and press wines were gravity fed to the barrel room located below the fermentation deck/crush pad. This 2018 Reserve wine is made from 8 barrels selected for their highly developed full flavors and then aged for a total of thirty months in a combination of new and used French Oak barrels.

Vineyard:	100% Cardwell Hill Cellars Estate Pinot Noir
Vinifera:	Wadenswil, Pommard, Dijon 115 and Dijon 777 clones of Pinot Noir
Harvested:	Mid – October 2018
Brix:	23.5
Alcohol:	13.8%
pH:	3.21
R.S.	nil (dry)
Aged:	33 months – 20% New Oak
Bottled:	August 2021
Produced:	210 cases (8 barrels)

Cardwell Hill Cellars wines are known for balanced alcohol and acidity due to the coolness of our vineyard site. This garnet red Pinot Noir has an elegant nose of red raspberry, blueberry and spice. The mid-palate has a soft elegant mouth feel with notes of blackberry and cherry. Note the soft, silky tannins and lingering fruit finish. This wine pairs beautifully with salmon, pheasant, duck and lean pork. Drink now through 2030.