CARDWELL HILL CELLARS

**PRODUCER OF WINE SPECTATOR
TOP 100 WINES**

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

2021 ESTATE PINOT NOIR

**VINEYARDS CERTIFIED SUSTAINABLE by
LIVE AND SALMON SAFE**

Cardwell Hill Cellars is a family-owned Oregon boutique winery producing about 8000 cases per year. Sustainable agriculture practices are 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 2021 season was outstanding for Oregon Pinot Noir! A warm summer followed by sunshine into late fall gave us more hang-time and higher sugar levels. The gorgeous, ripe berries were harvested in the cool weather of mid-October. The fruit was processed in our gravity flow winery within two hours of harvesting. Following destemming, which yields about 80% full berries, the juice was cold soaked for 40 hours and then inoculated. Fermentation was achieved at temperatures not exceeding 85F. The straight run and press wines were gravity fed into the barrel room located below the fermentation deck/crush pad. The wines were racked from the lees in February. Late August the wine was racked into the blend tank, settled and then fed into the filler corker/bottling line.

Vineyards:	100% Cardwell Hill Cellars Estate Pinot Noir
Viniferia:	Wadenswil, Pommard, Dijon 115 and Dijon 777 clones
Harvested:	Mid-October 2021
Brix:	23 – 23.5
Alcohol:	13.7%
pH	3.28
R.S.	nil (dry)
Aged:	10 months
Bottled:	End of August 2022
Produced:	2462 cases

Our vineyards are located in the foothills of the coastal range on the west side of the Willamette Valley. This is a cooler part of the valley producing fruit with a slightly lower sugar level and higher acid. The result is a nice backbone of acid which promotes a longer shelf life. Flavors of sour cherry and raspberry linger on the pallet. This wine goes beautifully with salmon, all fish and shell fish. Pair it with pheasant, duck, venison and pasta dishes. Drink now until 2028. Bon Appetit!