



## CARDWELL HILL CELLARS

### PRODUCER OF WINE SPECTATOR TOP 100 WINES

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

### 2022 ESTATE BLUSH PINOT NOIR

### VINEYARD CERTIFIED SUSTAINABLE by LIVE AND SALMON SAFE

The 2022 vintage was produced in a year of unusual weather. Spring was late and characterized by frequent rains and cooler than average temperatures. A warm growing season featured several rains forcing a late harvest. The resultant fruit was of exceptional quality with great aromatics and amazing flavors balanced with nice acidity.

In response to steady demand, Cardwell Hill Cellars has re-labeled our popular Blanc de Noir with a more appropriate Blush Pinot Noir designation.

This Blush Pinot Noir is produced solely from a block of Pommard and Dijon 777 clones of Pinot Noir. We pick a designated amount of fruit and immediately transfer it to the wine press so that there is minimal color transfer from the Pinot Noir clusters. After settling for several days, the wine is raked into stainless steel fermentors and a special yeast is added. When fermentation is complete, the wine is chilled to 30 degrees Fahrenheit to cold stabilize the final product.

Vineyard:	100% Cardwell Hill Cellars Estate Pinot Noir Fruit
Vinifera:	Pommard and Dijon 777
Harvested:	October 11, 2022
Brix:	21.8 – 22.5
Alcohol:	13.86%
pH	3.25
R.S.	1.8%
No malolactic fermentation	
Bottled	Early February 2023
Production	203 cases

This semi-dry wine has clear, slightly salmon color with an inviting floral nose. Fresh aromas of pomegranate and hints of citrus are followed by a bright and refreshing balance featuring a trace of natural sugar. This is a great wine to sip in warm weather or use as a starter for lunch or dinner. It pairs well with all seafood, shell fish and is terrific with Asian food. Try pouring some of this Blush Pinot over a fruit compote and savor the integration of the acid and hints of sugar that make this a special treat.

Cardwell Hill Cellars is a family-owned and operated business practicing sustainable agriculture and is certified by LIVE (Low Input Viticulture and Enology) and Salmon Safe. Drink this rich and refreshing wine year around that will last until 2024.