



**2018 ESTATE BOTTLED POMMARD BLOCK
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 Oregon boutique winery producing about 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

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. Eight barrels were selected by the winemaker for their intensity of color and fullness of flavor. The fruit 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 French Oak barrels for a total of thirty months.

Vineyard:	100% Cardwell Hill Cellars estate fruit
Vinifera:	100% Pommard Block
Harvested:	Mid -October 2018
Brix:	23 – 23.5
Alcohol:	13.8%
pH:	3.3
R.S.	nil (dry)
Aged:	30 months (24% new oak)
Bottled:	August 2021
Produced:	200 cases (8 barrels)

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

Drink now through 2030.