



## CARDWELL HILL CELLARS

### PRODUCER OF WINE SPECTATOR TOP 100 WINES

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

### 2022 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). Cardwell Hill Cellars is also certified by Bee Friendly Farming and IOBC (International Organization for Biological Control).

The 2022 year was like no other in our decades of growing Pinot Noir grapes. A cold wet April/May with rain that extended into June delayed bud break. This condition self-corrected with a warm summer of near perfect weather extending into the October harvest. The warm dry fall conditions produced a classic Oregon vintage of elegant red fruit balanced with a near perfect acid level. Fermentation was achieved at temperatures not exceeding 85F. The wines were gravity fed into the barrel room located below the fermentation deck/crush pad. In late August the wine was racked into the blend tank, settled, and then fed into the filler corks/bottling line.

Vineyards: 100% Cardwell Hill Cellars Estate Pinot Noir  
Vinifera: Wadenswil, Pommard, Dijon 115 and Dijon 777 clones  
Harvested: Mid-October 2022  
Brix: 23 – 23.5  
Alcohol: 13.6%  
pH 3.34  
R.S. nil (dry)  
Aged: 10 months – French Oak Barrels  
Bottled: End of August 2023  
Produced: 3071 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 longer shelf life. Flavors of cherry and raspberry linger on the pallet. This wine goes beautifully with pasta dishes, salmon, and shell fish. Pair it with lamb, pheasant, duck, venison, and steaks. Drink now until 2030. Bon Appetit!