



## CARDWELL HILL CELLARS

PRODUCER OF WINE SPECTATOR  
TOP 100 WINES

2021 OREGON WINERY OF THE YEAR  
WINE PRESS NORTHWEST

2022 BARREL SELECT ESTATE PINOT NOIR

VINEYARD 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 2022 season was very good 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 24 hours and then inoculated. The straight run and press wines were gravity fed into the barrel room located below the fermentation deck/crush pad. A combination of new and used Seguin Moreau barrels were used for aging for 10 months. Wine was racked into the blending tank, then gravity-fed into the filler corks.

Vineyards: 100% Cardwell Hill Cellars Estate Pinot Noir  
Vinifera: Wadenswil, Pommard, Dijon 115 and Dijon 777 clones  
Harvested: Mid-October 2022  
Brix: 22.1 – 23.2  
Alcohol: 13.8%  
pH 3.34  
R.S. nil (dry)  
Aged: 10 months  
Bottled: End of August 2023  
Produced: 108 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. This estate vintage exhibits rich cherry flavors with concentrated raspberry fruit. The fruit lingers and shines brightly. Pair it with pheasant, duck, venison, and pasta dishes. Drink now until 2030. Bon Appetit!