



**2018 ESTATE BOTTLED MONET BLOCKS
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. This is one of a few Oregon wineries that blend Pommard and Dijon 777 clones into a unique wine. This blend captures the traditional flavor of Pommard with the newer Dijon 777 clone. Eight barrels were selected by the winemaker for their intensity of color and fullness of flavor. This wine was destemmed, cold soaked for 30 hours and then fermented at cool 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:	50% Pommard Block, 50% Dijon 777
Harvested:	Mid - October 2018
Brix:	23.5
Alcohol:	13.7%
pH:	3.28
R.S.	nil (dry)
Aged:	30 months (23% new oak)
Bottled:	August 2021
Produced:	200 cases (8 barrels)

An elegant display of berry flavors with cherry fruit that lingers on the pallet.
Drink now through 2030.