



CARDWELL HILL CELLARS

**PRODUCER OF WINE SPECTATOR
TOP 100 WINES**

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

2024 ESTATE ROSÉ from PINOT NOIR

**VINEYARD CERTIFIED SUSTAINABLE by LIVE
AND SALMON SAFE**

The 2024 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.

The Cardwell Hill Rosé is produced by whole cluster press immediately after the bins come in from the field. It is produced from selected plots of Pommard and Dijon clones of Pinot Noir grapes. After pressing, the juice is settled for several days. This juice is then fermented in stainless steel tanks followed by a cold stabilization. The result is a dry wine with slight pink hue and a refreshing taste. This estate bottled wine is solely produced from our vineyards that are organically farmed and certified sustainable by Salmon Safe and LIVE (Low Input Viticulture and Enology).

Vineyard:	100% Cardwell Hill Cellars Pinot Noir Fruit
Vinifera:	About 80% Pommard, 20% Dijon 777
Harvested:	Mid-October 2024
Brix:	22-23
Alcohol:	13.9%
pH:	3.2
TA:	6.8 g/l
R.S.	0.0%
No malolactic fermentation	
Bottled:	March 11, 2025
Produced:	174 cases

Great bouquet with strawberry and cherry flavors with excellent balance and freshness. It is fruit-forward with fruity flavors that lingers on the pallets.

Cardwell Hill Rosé will enhance a salad luncheon and is the perfect companion for seafood and poultry. Save some for that annual Thanksgiving turkey dinner. Drink year around enjoying this wine until 2029.