



## CARDWELL HILL CELLARS

### PRODUCER OF WINE SPECTATOR TOP 100 WINES

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

### 2024 Estate Bottled Pinot Gris

### VINEYARDS 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.

Oregon growers introduced Pinot Gris to the Willamette Valley because it thrives in the same region or *terroir* as Pinot Noir. Pinot Gris (or Pinot *Grigio* as it is known in Italy) is a variant or mutation of Pinot Noir with a light gray skin color. Cardwell Hill planted Dijon clone 152 and uses sustainable agriculture practices to produce premium quality fruit.

The grapes reflect an early start followed by somewhat cooler weather that produced a unique crop of bright wine with higher acid. This is reflected in expressive fruit flavors integrated with a backbone of acid and a sweet touch.

A state-of-the-art automated press is utilized in whole cluster pressing of the fruit. The juice is then cold settled for about 48 hours and racked off the lees before fermentation. Primary fermentation was achieved in stainless steel equipment followed by cold stabilization.

Vineyard:	100% Cardwell Hill Cellars
Vinifera:	Dijon Clone 152
Harvested:	Mid-October 2024
Brix:	22 – 23.5
Alcohol:	13.9%
pH:	3.05
R.S.:	0.10%
Bottled:	March 10, 2025
Production:	956 cases

Rich and supple, this expressive wine pulls together apple, white peach, and pear fruit flavors. A touch of supporting acidity keeps it fresh and balanced. The finish is crisp and clearly defined.

Pinot Gris is a perfect compliment to lighter fare such as salads and seafood. It can be served as an alternative to sparkling wine. 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.) Drink by end of 2029.