



2025 ESTATE ROSÉ from PINOT NOIR

CARDWELL HILL CELLARS

**PRODUCER OF WINE SPECTATOR
TOP 100 WINES**

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

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

The 2025 harvest was unlike any we have experienced in the past. Weather variations between cold spells followed by relatively warm weather had a significant impact on wines produced in the Willamette Valley of Oregon. The result was a smaller crop than normal. The clusters had a mix of small berries and those of typical size producing a rich juice. We captured the rich flavors with typical blush tint of the Rosé. The resultant wine 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:	3rd week in September.
Brix:	22.8 – 23.3
Alcohol:	13.9%
pH:	3.22
TA:	6.1 g/l
R.S.	less than 0.1 g/L
No malolactic fermentation	
Bottled:	First week of January 2026
Produced:	Estimated 206 cases

Great bouquet of strawberry and cherry flavors with excellent balance and freshness. It is fruit-forward with flavors that lingers on the pallet. Cardwell Hill Rosé will enhance salads and fruit selections. It is the perfect companion for seafood and poultry. Save some for that annual Thanksgiving turkey dinner. Drink year around enjoying this wine until 2030.