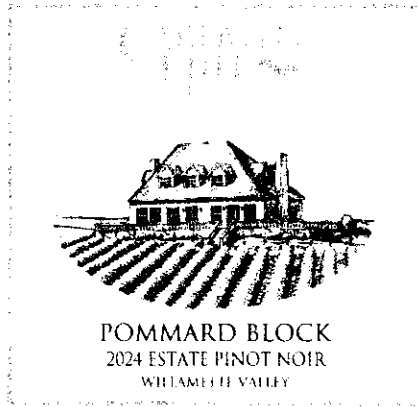




2024 POMMARD BLOCK PINOT NOIR

VINTNERS OF WINE SPECTATOR
TOP 100 WINE

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 7000 cases per year. We use sustainable agriculture practices to achieve premium quality fruit that is hand harvested. These practices are certified sustainable agriculture by Salmon Safe LIVE (Low Impact Viticulture and Enology), Salmon Safe, BEE Friendly Farming and IOBC (International Order of Biological Control) organizations.

The 2024 season was one of the best for Oregon Pinot Noir. The near ideal growing season produced, firm, ripe berries that produced dark rich flavors. Eight barrels were selected by the winemaker for their intensity of color and fullness of flavor. The fruit was destemmed, cold soaked for 30 hours and then fermented at 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 twenty months.

Vineyard:	100% Cardwell Hill Cellars estate fruit
Vinifera:	100% Pommard Block
Harvested:	Mid - October 2024
Alcohol:	13.8%
pH:	3.39
R.S.	nil (dry)
Aged:	20 months in French Oak
Bottled:	August 2026
Produced:	256 cases

Cardwell Pommard Block Pinot Noir features the supple elegant feature offering savory ripeness. The vibrate acidity is framed by raspberry and cherry features. Drink now through 2032.

Vibrant