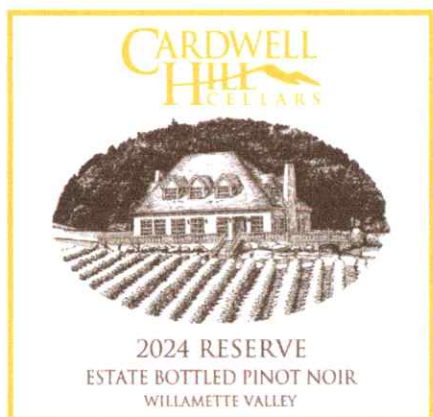




2024 RESERVE PINOT NOIR

**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 boutique winery located in the Willamette Valley of Oregon that produces about 7000 cases annually. Cardwell Hill uses 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. The fruit was processed in our gravity flow concept winery shortly after harvesting. Following destemming, the juice was cold soaked and then inoculated with yeast. Fermentation was achieved at a temperature not exceeding 82F. The straight run and press wines were gravity fed to the barrel room located below the fermentation deck/crush pad. This 2024 Reserve wine is made from barrels selected for their highly developed full flavors and then aged for a total of twenty months in a combination of new and used French Oak barrels.

Vineyard:	100% Cardwell Hill Cellars Estate Pinot Noir
Vinifera:	Wadenswil, Pommard, Dijon 115 and Dijon 777 clones of Pinot Noir
Harvested:	Mid-October 2024
Alcohol:	13.8%
pH:	3.36
R.S.	nil (dry)
Aged:	20 months
Bottled:	August 2026
Produced:	299 cases

Cardwell Hill Cellars wines are known for balanced alcohol and acidity due to the coolness of our vineyard site. This garnet red Pinot Noir has an elegant nose of red raspberry, blueberry, and spice. The mid-palate has a soft elegant mouth feel with notes of blackberry and cherry. Note the soft, silky tannins and lingering fruit finish. This wine pairs beautifully with salmon, pheasant, duck, and lean pork. Drink now through 2034.