



VINTNERS SELECT
2024 ESTATE PINOT NOIR
WILLAMETTE VALLEY

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**PRODUCER OF WINE SPECTATOR
TOP 100 WINE**

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

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

Cardwell Hill Cellars is a family-owned Oregon boutique winery producing about 7,000 cases per year. Sustainable agriculture practices are used 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 very good for Oregon Pinot Noir! A warm summer followed by sunshine into late fall gave us more hang-time and higher sugar levels. The gorgeous, ripe berries were harvested in the cool weather of mid-October. The fruit was processed in our gravity flow winery within two hours of harvesting. Following destemming, which yields about 80% full berries, the juice was cold soaked for 24 hours and then inoculated. The straight run and press wines were gravity fed into the barrel room located below the fermentation deck/crush pad. A combination of new and used Seguin Moreau barrels was used for aging for 10 months. Wine was racked into the blending tank, then gravity-fed into the filler corker.

Vineyards: 100% Cardwell Hill Cellars Estate Pinot Noir
Vinifera: Wadenswil, Pommard, Dijon 115 and Dijon 777 clones
Harvested: Mid-October 2024
Alcohol: 13.8%
pH 3.34
R.S. nil (dry)
Aged: 10 months
Bottled August 2026
Produced: 307 cases

Our vineyards are located in the foothills of the coastal range on the west side of the Willamette Valley. This is a cooler part of the valley producing fruit with a slightly lower sugar level and higher acid. The result is a nice backbone of acid which promotes a longer shelf life. This estate vintage exhibits rich cherry flavors with concentrated raspberry fruit. The fruit lingers and shines brightly. Pair it with pheasant, duck, venison, and pasta dishes. Drink now until 2033. Bon Appetit!