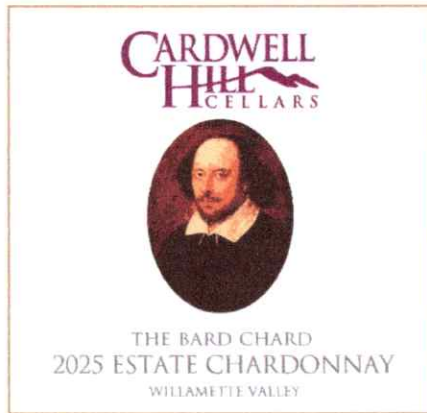




2025 The Bard Chard (Chardonnay)

CARDWELL HILL CELLARS

**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 and operated Oregon 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 Oregon Shakespeare Festival provided inspiration for our Willamette Valley Chardonnay label. The Bard of Avon, William Shakespeare himself, graces the front label. Cardwell Hill Chardonnay is produced by whole cluster pressing soon after the harvest bins are brought in from the vineyards. After settling, the juice is fermented in French oak barrels and aged for 9 months. Cold stabilization is followed by bottling utilizing our own modern bottling line. The result is a dry wine with a golden hue and a refreshing taste. This estate-bottled wine is produced solely from our certified vineyards.

Vineyard:	100% Cardwell Hill Cellars Chardonnay Fruit
Vinifera:	Dijon 96 clone of Chardonnay
Harvested:	October 2025
Alcohol:	13.4%
pH:	3.11
R.S.	.07 gm/l
Bottled:	August 2026
Produced:	125 cases

The wine has a beautiful soft golden hue and a light fruity nose. The mouth feel is clean with a slight taste of green apple and notes of citrus.

Cardwell Hill Chardonnay will enhance a salad luncheon and is the perfect companion for seafood and poultry. Sip on a warm summer day with a toast to THE BARD!
Drink by mid – 2030.