

CARDWELL HILL CELLARS

2024 FENDERS BLUE ESTATE PINOT NOIR

PRODUCER OF WINE SPECTATOR TOP 100 WINES

2021 OREGON WINERY OF THE YEAR WINE PRESS NORTHWEST

VINEYARDS CERTIFIED SUSTAINABLE by LIVE AND SALMON SAFE

Cardwell Hill Cellars is a family-owned Oregon boutique winery producing about 8,000 cases per year. Sustainable agriculture practices are used to achieve premium quality fruit that is hand harvested. These practices are certified sustainable by Salmon Safe and LIVE (Low Impact Viticulture and Enology). Cardwell Hill Cellars is also certified by BEE Friendly Farming and IOBC (International Organization for Biological Control).

The 2024 year was like no other in our decades of growing Pinot Noir grapes. A cold wet April/May with rain that extended into June delayed bud break. This condition self-corrected with a warm summer of near perfect weather extending into the October harvest. The warm dry fall conditions produced a classic Oregon vintage of elegant red fruit balanced with a near perfect acid level. Fermentation was achieved at temperatures not exceeding 82F. The straight run and press wines were gravity fed into the barrel room located below the fermentation deck/crush pad. After aging the wine was racked into the blend tank to integrate the flavors from each individual barrel and then fed to the bottling lines.

Vineyards:	100% Cardwell Hill Cellars Estate Pinot Noir
Vinifera:	Wadenswil, Pommard, Dijon 115 and Dijon 777 clones
Harvested:	October 2024
Brix:	22.5 – 22.8
Alcohol:	13.1%
pH	3.26
R.S.	nil (dry)
Aged:	10 French Oak barrels
Bottled:	August 2025
Produced:	979

The Fenders Blue butterfly is a protected species found in specific areas of Benton County, Oregon. Cardwell Hill Cellars has one of these dedicated sites. The colorful label is in recognition of our dedication to the environment. The wine has a smooth-round texture of sour cherry and raspberry that lingers on the pallet. This wine goes beautifully with salmon, all fish and shell fish. Pair it with pheasant, duck, and venison. Drink now until 2030. Bon Appetit!