



## ESTATE BOTTLED 2004 PINOT NOIR

The 2004 Estate Bottled Pinot Noir is the second vintage crafted by our consulting winemaker, Jim Kakacek. The grapes were harvested in early October after a warm summer season, when the Brix readings reached 22.5 to 23.5. We avoid overripe fruit thus limiting the alcohol content. We destemmed the clusters within 2 hours of filling the harvest bins. Following a 48 hour cold soak the wines were fermented at temperatures not exceeding 88F. The free run and press wines were gravity fed into the barrel room where they were aged for over 10 months in French oak barrels. Bottling was accomplished by gravity flow into the filler corks. Cardwell Hill Cellars Pinot Noir wines are never pumped.

Vineyard: 100% Cardwell Hill Cellars Estate  
Vinifera: Wadensvil, Pommard, Dijon 115 and Dijon 777 clones  
Harvested in early October, 2004  
Brix 22.5-23.5  
Alcohol 13.2%  
pH 3.5  
R. S. dry  
Aged 10 months ( 25% new oak, 25% once filled, 25% twice filled)  
Bottled: Unfined and Unfiltered, March 2006  
Produced: 972 cases

The 2004 vintage is characterized by a dark ruby color and a fruity nose with hints of rose petals and violets. The mid-palate is packed with stone fruit flavors including plum and black cherries vying for attention with notes of red raspberry and blackberry. The finish is soft, elegant and lingers in the mouth.

This wine can be paired with an enormous variety of foods. It is ideal with seafood, especially salmon. Serve it in November with your Thanksgiving turkey, duck or other fowl. Another outstanding pairing is with pork or eggplant parmesan. Pinot Noir is a truly food friendly wine that will enhance your dining pleasure.

From Northwest-Wine.com “ Very nice for the price, one of 2004’s better deals in everyday Pinot”.