



SALMON SAFE AND LIVE CERTIFIED

ESTATE BOTTLED PINOT NOIR 2005 RESERVE

Cardwell Hill Cellars proudly releases their second vintage of reserve Pinot Noir. This wine is a harmonious blend of the fifteen best barrels selected by the winemaker for their intensity of color and fullness of flavor. This wine was destemmed, cold soaked for 48 hours, then fermented at cool temperatures not exceeding 85°F. The cap that develops in open top fermentors was punched down twice every 24 hours. Free run and press wines were blended together by gravity flow from the fermentation deck into the barrel room .

Following malolactic fermentation, the wines were racked from the lees. This wine was aged in Seguin Moreau and Francois Freres barrels for 19 months. Bottling was accomplished by gravity flow into the filler corker unit resulting in minimal bottle shock. Cardwell Hill Cellars Pinot Noir wines have never been pumped.

Vineyard: 100% Cardwell Hill Cellars Estate fruit
Viniferia: Wadensvil, Pommard, Dijon 115 and Dijon 777
Harvested : Early October, 2005
Brix: 23.5
Alcohol: 13.2%
pH : 3.5
R.S. : 19
Aged: 19 months (25% new oak, 25% once filled)
Bottled : Unfined and unfiltered June 22, 2007
Produced : 375 cases

A deep concentrated nose is followed by flavors of cherry, chocolate and vanilla. The finish is characteristically smooth and velvety. This wine can be distinguished by our new European concept label.