



SALMON SAFE AND LIVE CERTIFIED

ESTATE BOTTLED PINOT NOIR 2006 RESERVE

Cardwell Hill Cellars proudly releases their third vintage of reserve Pinot Noir. This wine is a harmonious blend of the 21 best barrels selected by the winemaker for their intensity of color and fullness of flavor. This wine was destemmed, cold soaked for 48 hours, and then fermented at cool temperatures not to exceed 85°F. The cap that develops in open top fermentors was punched down twice daily. 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 fill corker unit resulting in minimal bottle shock. Cardwell Hill Cellars Pinot Noir wines have never been pumped.

Vineyard:	100% Cardwell Hill Cellars estate fruit
Vinifera:	Wadensvil, Pommard, Dijon 115 and Dijon 777
Harvested:	Early October, 2006
Brix:	23.5
Alcohol:	13.1%
pH:	3.5
R.S.	nil
Aged:	19 months (25% new oak, 25% once filled)
Bottled:	Unfined and unfiltered June 12, 2008
Produced:	536 cases

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