



## 2008 Estate Bottled Pinot Noir

VINTNERS OF WINE SPECTATOR TOP 100 WINE  
CERTIFIED SUSTAINABLE, LIVE AND SALMON SAFE

Cardwell Hill Cellars is a family- owned Oregon boutique winery producing over 6,000 cases per year. We use sustainable agriculture practices to achieve premium quality fruit. These practices are certified Salmon Safe and LIVE (Low Impact Viticulture and Enology) by the parent organizations.

The 2008 season promises to be one of the best for Oregon Pinot Noir. A warm July and August was followed by a cool September. The fall rains came late to our valley, which gave us more hang time and higher sugar levels. The gorgeous ripe

berries were harvested in the cool weather of mid - October. The fruit was processed in our gravity flow winery within two hours of harvesting. Following destemming, which yields about 80% full berries, the juice was cold soaked for 48 hours and then inoculated. Fermentation was achieved at cool temperatures not exceeding 85F. The straight run and press wines were gravity fed to the barrel room located below the fermentation deck/crush pad. A combination of new and used Seguin Moreau barrels were used for aging over the next 10+ months. The wines were racked from the lees in April. Later the wine was racked into the blender, settled and then gravity - fed into the filler corks.

Vineyard: 100% Cardwell Hill Cellars Estate Pinot Noir

Vinifera: Wadensvil, Pommard, Dijon 115 and Dijon 777 clones

Harvested in mid - October, 2008

Brix 22.7- 23.5

Alcohol 13.2%

pH 3.35, R.S. 0 ( dry )

Aged 10 months

Bottled: Mid September 2009

Produced: 2504 cases

Thanks to our cool climate on the Western side of the Willamette valley, this Pinot Noir has a bracing backbone of acidity. Note the low alcohol. Cardwell Hill Cellars wines are known for balanced alcohol and acidity due to the coolness of our vineyard site. This garnet red Pinot Noir has an elegant nose of black cherry, ripe raspberry and a little blueberry/currant. There is a note of cloves and cardamom from the Dijon clones. The mouth has bright raspberry and cherry flavors showing good acid. The soft finish has a bit of spice which fades into raspberry. This wine pairs beautifully with salmon, all white fish and shell fish. Pair it with pheasant, duck and other fowl. It is great with venison, buffalo and lean pork. Bon Appétit!

### WINE SPECTATOR 91 POINTS

*"SILKY AND REFINED, THIS PLAYS OUT ITS FLAVORS OF RED CHERRY, WILD BERRY AND GUAVA ON A GRACEFUL FRAME, WITH A HINT OF CAMEL, REMAINING SOFT AND ELEGANT THROUGH THE FINISH. DRINK NOW THROUGH 2014." - H.S.*