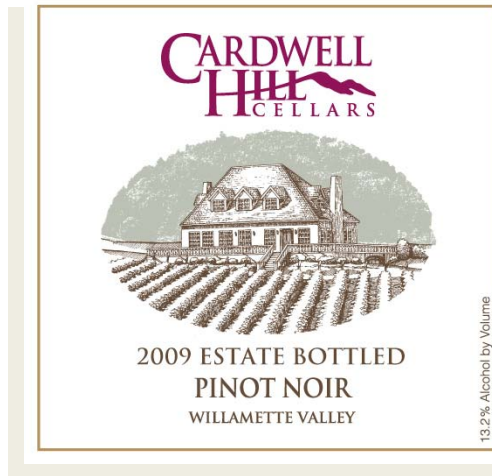


2009 Estate Bottled Pinot Noir

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 5000 cases per year. We use sustainable agriculture practices to achieve premium quality fruit. These practices are certified sustainable by Salmon Safe and LIVE (Low Impact Viticulture and Enology) the parent organizations.

The 2009 season promises to be equal to that of 2008, a stellar year. We experienced warm summer months followed

by a cool September. The fall rains arrived just late enough to once again give us the hang time and high sugar levels required for a premium vintage. The firm, 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 54 hours and then inoculated. Fermentation was achieved at cool temperatures not exceeding 83F. 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 March. 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, 2009

Brix 22.5- 23.3

Alcohol 13.3%

pH 3.38, R.S. 0 (dry)

Aged 10 months

Bottled: Mid September 2010

Produced: 3881 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 ripe cherry and plum. There is a note of exotic spice from the Dijon clones. The mouth has black raspberry and pomegranate 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 Apetit!

Wine Spectator 89 points (October 15, 2011)

Very light in color, just this side of rosé, with delicate raspberry and strawberry flavors on a silky texture., Lingers appealingly. Drink now through 2016. 3,881 cases made. -HS