



2009 ESTATE BOTTLED POMMARD BLOCK PINOT NOIR

VINTNERS OF WINE SPECTATOR TOP 100 WINE

CERTIFIED SUSTAINABLE, LIVE AND SALMON SAFE

Cardwell Hill Cellars proudly releases their first vintage of Pommard Block Pinot Noir. Six barrels were selected by the winemaker for their intensity of color and fullness of flavor. This wine was destemmed, cold soaked for 54 hours and then fermented at cool temperatures not to exceed 83 , F. The cap that develops in open top fermentors was punched down twice daily. The wine was fed by gravity from the fermentation deck into the barrel room.

Following malolactic fermentation, the wine was racked from the lees. It was aged in Seguin Moreau barrels for a total of 15 month.

Vineyard:	100% Cardwell Hill Cellars estate fruit
Vinifera:	100% Pommard Block
Harvested:	mid- October, 2009
Brix:	22.5- 23.3
Alcohol:	13.2
pH:	3.38
R.S.	nil
Aged:	15 months (20% new oak)
Bottled:	February, 2011
Produced:	166 cases

Wine Spectator 93 points (June 22, 2011)

Lithe, supple, focused and distinctive for a sea breeze character that wafts through the strawberry, raspberry, tobacco and spice flavors, mingling with polish as the finish lingers. Drink now through 2019. -H.S.