



WINEMAKING COMMENTARY

Cardwell Hill Cellars is located in a cool microclimate of the Willamette Valley near Corvallis, Oregon. The vineyards are planted on the south-facing slope of Cardwell Hill, where subterranean water provides a natural irrigation system. The Monet vineyard was originally planted in 1984 with the Wadensvil clone. To this we have added the Pommard, Dijon 115 and Dijon 777 clones. In 2003 additional acreage was purchased and christened the Degas vineyard. There we have planted Dijon 115, Wadensvil and Pinot Gris.

Sustainable agriculture practices are implemented by our full-time vineyard staff. The vines, trained on vertical trellises, are groomed to control yields and maximize quality. Dry farming is achieved as subterranean water moves slowly down the hillside, providing the right amount of moisture during the key summer months. We have been awarded the Salmon Safe certificate and are also certified by LIVE (Low Input Viticulture and Enology).

The hand-picked harvest is monitored to assure that only the highest-quality clusters are used. Leaf control is initiated in the field and further quality control is achieved prior to destemming as workers examine all clusters on a slow moving conveyor belt. The destemmer is set to maximize the yield of Pinot Noir whole berries that fall into the fermentation tanks. Pinot Noir fermentation is achieved in 2-2.5 ton open top stainless steel fermenters. A cold soak precedes the fermentation step to assure that the maximum transfer of color is achieved thereby assuring a rich, deep color to the final product. The cap is manually punched down twice each day to enhance the extraction of juices and color. Both free run and press wines flow via gravity from the fermentation deck to the barrel room, which is located below. The press wine is carefully controlled to extract the wine without compression of the seeds. The wines are aged for approximately ten months in a combination of new and slightly used French oak barrels. Reserve wines are aged up to 18 months. The new barrels are Seguin Moreau and the used barrels are a combination of Seguin Moreau and Francois Freres. We rack part way through the aging process to control the amount of tannin flavors transferred to the wine. Bottling is also achieved by gravity flow into the filler/corker system.

Cardwell Hill Cellars produces an elegant Pinot Noir characterized by the presence of stone fruit and exotic spice coupled with a velvety finish. The complexity of these carefully crafted wines provides the consumer with a product that is enjoyable today and will only improve with age.

Pinot Gris has recently emerged as another signature wine of Cardwell Hill Cellars. Our Pinot Gris has garnered numerous awards and gained wide acceptance in restaurants and wine shops. We use whole cluster pressing, followed by carefully controlled fermentation in all stainless steel equipment. The wine is cold stabilized before bottling. We release this wine in March in time for our clients to enjoy the Pinot Gris during the warm summer and fall months.

Rosé from Pinot Noir is another very popular wine produced by Cardwell Hill Cellars. We de-stem the clusters and cold soak in the same manner as the Pinot Noir. In about 30-40 hours, we have transferred just the right amount of color and flavors to the juice. It is then pressed off and cold stabilized. This wine is similar to leading European Rosé wines.