



2006 Estate Bottled Pinot Noir
CERTIFIED 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 Salmon Safe and LIVE(Low Impact Viticulture and Enology) by the parent organizations.

After bud break we experienced eight straight nights of very cool temperatures. As a result some of the buds could not withstand the shock and gave up. Thus, our yield of Pinot Noir is only about one ton per acre giving a rich flavorful wine that will delight our customers. We continued with advanced vineyard concepts initiated by our consulting vineyard master thereby producing a very high quality crop. The grapes were harvested in the cool weather of early October. The fruit was processed in our gravity flow winery within two hours after 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 86F. 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 and used Francois Freres barrels were used for aging over the next 10+ months. The wines were racked from the lees in March following malolactic fermentation. Later the wine was racked into the blender, settled and then fed into the filler corker.

Vineyard: 100% Cardwell Hill Cellars Estate Pinot Noir
Vinifera: Wadensvil, Pommard, Dijon 115 and Dijon 777 clones
Harvested in early October, 2006
Brix 23.5
Alcohol 13.2%
pH 3.5, R.S. 0 (dry)
Aged 10.5 months
Bottled: Mid September 2007, unfinned and unfiltered.
Produced: 1139cases

Thanks to our cool climate on the Western side of the Willamette valley, this Pinot Noir has a bracing backbone of acid. Note the low alcohol. We enjoy balanced alcohol and acid due to the coolness of our vineyard site. This ruby red Pinot Noir has an elegant nose of black cherry, ripe raspberry and a little blueberry/currant. There is a note of cloves and cardoman from the Dijon clones. The mouth has bright raspberry and cherry flavors showing good acid and viscosity. The finish has a bit of spice which fades into raspberry.

This wine pairs beautifully with salmon, all white fish and shell fish. Pare it with pheasant, duck and other fowl. It is great with venison, buffalo and lean pork. Bon Appetite!