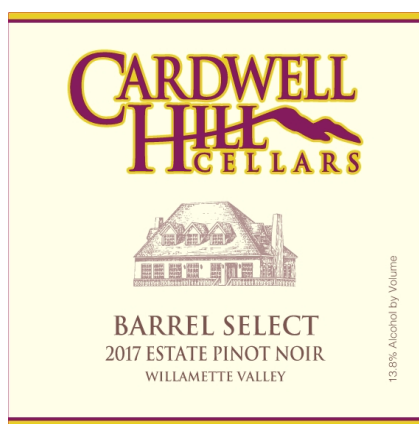




2017 BARREL SELECT ESTATE PINOT NOIR

VINTERS OF WINE SPECTATOR TOP 100 WINES

CERTIFIED SUSTAINABLE by LIVE AND SALMON SAFE

Cardwell Hill Cellars is a family-owned Oregon boutique winery producing about 8000 cases per year. Sustainable agriculture practices are used to achieve premium quality fruit that is hand harvested. These practices are certified sustainable by Salmon Safe and LIVE (Low Impact Viticulture and Enology).

The 2017 season was outstanding for Oregon Pinot Noir! A warm summer followed by sunshine into late fall 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 24 hours and then inoculated. The straight run and press wines were gravity fed into 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 1 ½ years. Wine was racked into the blending tank, then gravity-fed into the filler corks.

Vineyards:	100% Cardwell Hill Cellars Estate Pinot Noir
Vinifera:	Wadenswil, Pommard, Dijon 115 and Dijon 777 clones
Harvested:	Mid-October 2017
Brix:	22.1 – 23.2
Alcohol:	13.8%
pH	3.36
R.S.	nil (dry)
Aged:	1 ½ years
Bottled:	July 2019
Produced:	1,638 cases (65 barrels)

Our vineyards are located in the foothills of the coastal range on the west side of the Willamette Valley. This is a cooler part of the valley producing fruit with a slightly lower sugar level and higher acid. The result is a nice backbone of acid which promotes a longer shelf life. Flavors of cherry and raspberry linger on the pallet. This wine goes beautifully with salmon, all fish and shell fish. Pair it with pheasant, duck, venison and pasta dishes. Drink now until 2024. Bon Appetit!