



## 2005 Estate Bottled Pinot Noir

Cardwell Hill Cellars is a family owned Oregon boutique winery producing over 3000 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.

New vineyard concepts initiated by our consulting vineyard master combined with maturation of our newer vines produced an unusually bountiful harvest in 2005. The grapes were harvested in the cool weather of early October. The fruit was processed in our new state of the art gravity flow winery within two hours after harvesting. After destemming the berries and juice were cold soaked for 48 hours to transfer color and flavors to the juice. Fermentation was achieved at cool temperatures not exceeding 85F. 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. After racking into the blender the wine was 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 early October, 2005  
Brix 23.5  
Alcohol 13.2%  
pH 3.5  
R.S. dry  
Aged 10.5 months  
Bottled: Mid September 2006, unfined and unfiltered.  
Produced: 2475 cases

This elegant garnet colored Pinot Noir has floral notes followed by a hint of pepper and cloves. The mid palate evokes the taste of stone fruit and cassis. The velvety smooth finish is enhanced by exotic and wood highlights.

This wine pairs beautifully with salmon. Try it with pheasant, duck and other fowl.