



## 2008 ESTATE BOTTLED PINOT NOIR RESERVE

VINTNERS OF WINE SPECTATOR TOP 100 WINE

CERTIFIED SUSTAINABLE, LIVE AND SALMON SAFE

Cardwell Hill Cellars proudly releases their fifth vintage of reserve Pinot Noir. This wine is a harmonious blend of the 18 barrels selected by the winemaker for their intensity of color and fullness of flavor. This wine was destemmed, cold soaked for 48 hours, and then fermented at cool temperatures not to exceed 85°F. The cap that develops in open top fermentors was punched down twice daily. Free run and press wines were fed to separate barrels by gravity flow from the fermentation deck into the barrel room. Following malolactic fermentation, the wines were racked from the lees. This wine was further aged in Seguin Moreau barrels for a total of 18 months. Bottling was accomplished by gravity flow into the filler corker unit resulting in minimal bottle shock.

Vineyard: 100% Cardwell Hill Cellars estate fruit

Vinifera: Wadensvil, Pommard, Dijon 115 and Dijon 777

Harvested: Mid October, 2008

Brix: 22.7- 23.5

Alcohol: 13.3%

pH: 3.35

R.S. nil

Aged: 18 months (25% new oak, 25% once filled)

Bottled: June 2009

Produced: 441 cases

### WINE SPECTATOR 92 POINTS ( JAN 19,2011)

*"THIS SNEAKS UP ON YOU. IT STARTS SILKY, WITH A SOUR CHERRY EDGE TO THE SMOOTH BERRY AND SPICE FLAVORS. THEN GETS FLESHIER AS THE FLAVORS DEEPEN AND LINGER IMPRESSIVELY. DRINK NOW THROUGH 2018.-H.S."*