

2016 FENDERS BLUE 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 over 8,000 cases per year. Sustainable agriculture practices are used to achieve premium quality fruit that is hand harvested.

The 2016 season was another outstanding year for Oregon Pinot Noir! A warmer than usual 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 48 hours and then inoculated. Fermentation was achieved at cool temperatures not exceeding 80F. The straight run and press wines were gravity fed into the barrel room located below the fermentation deck/crush pad. The wines were racked from the lees in January. Later the wine was racked into the blend tank, settled and then fed into the bottling line.

Vineyards: 100% Cardwell Hill Cellars Estate Pinot Noir
Vinifera: Wadenswil, Pommard, Dijon 115 and Dijon 777 clones
Harvested: Mid-October 2016
Brix: 22.8- 24
Alcohol: 13.4%
pH 3.44
R.S. nil (dry)
Aged: 15 months
Bottled: February 2018
Produced: 929 cases

The Fenders Blue butterfly is a protected species found in specific areas of Benton County, Oregon. Cardwell Hill Cellars has one of these dedicated sites. The colorful label is in recognition of our dedication to the environment. The wine has a smooth-round texture of sour cheery and raspberry that lingers on the pallet. This wine goes beautifully with salmon, all fish and shell fish. Pair it with pheasant, duck, and venison. Drink now until 2021. Bon Appetit!

Available through American Estates Wines, Inc.

FOB American Canyon, CA \$104/12pk