



# 2010 Chardonnay

*Freedom Hill Vineyard*

**Release Date: November 15, 2011**

**Retail Price: \$24.00**

**Production: 841 cases**

**Crop Level: 2.1 tons/acre**

**Harvested: October 20,  
2010**

**Bottled: September 2011**

**Alcohol: 14%**

**Suggested Pairings:  
Rich white meat dishes,  
rich fishes, wild birds,  
risottos, and cheeses**

**Aging Recommendations:  
Up to 8 years**

**Available Bottlings:  
• 750 mL Bottles**

## **Vineyard Notes**

Freedom Hill is located in the foothills of the coast range 10 miles southwest of Salem, Oregon. The Chardonnay blocks have a southeast exposure at an elevation of 425' and benefit from heat rising off the valley floor. Hills to the east protect the vines from strong coastal winds. The vines were planted in 1999 and 2006 with Dijon clones 76 and 548 on well-drained silty clay loam.

## **Production Notes**

The grapes were whole cluster pressed. After settling, the juice was fermented in barrel using three yeasts. The wine finished malolactic fermentation and was aged sur lees for twelve months entirely in used French oak barrels.

## **Vintage Notes**

The 2010 vintage was Oregon's coldest growing season in 30 years. Bloom was later than normal and occurred in cloudy and cool weather. The flowers do not fertilize well in these conditions and this limited the crop and reduced the vineyard yields. The summer was sunny, but not hot and the temperatures rarely exceeded 95 degrees.

By mid-September the summer heat disappeared and temperatures from that point on did not exceed 70 degrees. Most of October was sunny and quite cool. The sun allowed the skins and flavors to ripen while the cool temperatures kept the Brix (sugar) levels low and retained lovely acidity in the wines.

## **Tasting Notes**

The 2010 Freedom Hill Chardonnay has a nose of apples, pears with hints of peach, spice and citrus notes. It enters your mouth with these same fruits, a purity of fresh acidity, and layers of stoniness - both river stones and the "stone" of a peach. These flavors extend across the palate and the minerality broadens into the finish. The combination of layered fruit, length, and complex undercurrent of minerality makes it a good match for richer white meat dishes.