



2010 Pinot blanc

Freedom Hill Vineyard

Release Date: September 1, 2011

Retail Price: \$20.00

Production: 680 cases

Crop Level: 4.9 tons/acre

**Harvested: October 29,
2010**

Bottled: June 2011

Alcohol: 13.5%

**Suggested Pairings:
Rich fish and shellfish
dishes, especially mussels**

**Aging Recommendations:
Drink over next 2 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 vineyard was planted in 1993 on a well-drained silty clay loam. It has a southwest exposure at an elevation of 475' and benefits from heat rising off the valley floor.

Since beginning production of Pinot blanc in 1997, demand has grown steadily. In 2008, we worked with Freedom Hill to expand the Pinot blanc block from 1.8 to 3.0 acres. The first grapes were harvested from the new vines in 2010 and reached full production capacity in 2013.

Production Notes

We produced this Pinot blanc in a style to accentuate texture and ripe fruit flavors. The must was fermented 31% in barrel and 69% in tank and aged for eight months on the lees.

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 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 Pinot blanc has a beautiful precision in this cool, but aromatically ripe vintage. It has a nose of stone fruit, melon, ripe apple and hints of ginger. Melon, stone, and tropical fruit flavors with nuances of citrus, white flowers, and spice hints are layered over a pure core of minerals. It has a textural feel that carries the flavors over your tongue and merge with its lovely minerality that extends into the finish. This vintage is completely dry.