



# 2011 Pinot noir

## *Freedom Hill Vineyard*

**Release Date: September 1, 2013**

**Retail Price: \$42.00**

**Production: 826 cases**

**Crop Level: 2.9 tons/acre**

**Harvested: October 24,  
2011**

**Bottled: February 2013**

**Alcohol: 13.0%**

**Suggested Pairings: Richly  
flavored red meat entrees,  
roast beef, duck, leg of  
lamb, Porterhouse steak  
with fried potatoes.**

**Aging Recommendations:  
Up to 12 years**

**Available Bottlings:**

- 750 mL Bottles
- 1.5 L Magnums
- 3 L Jeraboams

### **Vineyard Notes**

Freedom Hill is located in the foothills of the coast range 10 miles southwest of Salem, Oregon. It has a southeast exposure at an elevation of 450 – 500' and benefits from heat rising off the valley floor. The wine comes from a block at the north edge of the vineyard planted in 2004 with Pommard and Wadenswil clones on well-drained, silty clay loam.

The site is relatively warm from daytime heat that rises up the large, flat valley below. This develops rich skin tannins. Although it is protected by strong coastal winds by hills to the west, the proximity to the Oregon Coast range cools the site at night and maintains good acidity in the wine. This combination of tannin and acidity produces Pinot noirs with great structure. Capturing that intensity and revealing the nuances of the terroir (clay-like earthiness, dried flowers, dark spices) without excess tannins is the key to making great Freedom Hill Pinot noir.

### **Production Notes**

The grapes were fermented in small stainless and French oak fermenters after a two-day cold soak. The wine aged for 16 months in 29% new French oak barrels and was bottled by gravity without fining.

### **Vintage Notes**

2011 began with a very cool spring. This delayed shoot growth and the flowering phase occurred later than in any previous Oregon vintage. The summer was relatively warm and disease-free. The weather cooled in September and became cloudy by early October. With the late start of the season, the grapes desperately needed sun to complete the ripening process. By mid-October the sun returned and continued to shine into November. Harvest began in mid to late October and was the latest in our history. The vintage produced wines with very bright, discrete flavors and moderate alcohol. Their acidity, precisely detailed aromas, flavor expressions, and balance will make them excellent partners with food and allow our best wines to age more than a decade.

### **Tasting Notes**

The 2011 Freedom hill has a rich, rustic nose with rich fruits, dark berries, wild flowers, roasted sweet spices, and hints of soy, orange blossoms, and pain épice. It is dense and deep on the palate with a mixture of dark berries, dark earth, roasted fig, and caramelized fruits. These flavors continue well into its lengthy finish with forest floor notes mixing with complex dark fruits.