



ST. INNOCENT

CHARDONNAY
WILLAMETTE VALLEY, OREGON

FREEDOM HILL VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144
ALCOHOL 14.2% BY VOLUME. CONTAINS SULFITES.

2012
DIJON CLONE

2012 Chardonnay

Freedom Hill Vineyard

Release Date: November 15, 2013

Retail Price: \$24.00

Production: 1142 cases

Crop Level: 3.0 tons/acre

**Harvested: October 5 and
October 9, 2012**

Bottled: August 2013

Alcohol: 14.2%

**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 barrel fermented using a combination of 3 commercial yeasts and indigenous yeast. The wine finished malolactic fermentation and was aged sur lees for eleven months entirely in used (neutral) French oak barrels.

Vintage Notes

2012 began with a cool spring and record precipitation in June. This caused a slightly delayed bloom that was interrupted by cool, wet weather that extended the period of flowering. The result was diminished berry fertilization and some bunch stem necrosis. This reduced both the absolute number of clusters and the number of berries per cluster, thus significantly reducing the crop. Spring was followed by a beautiful sunny, warm, and dry summer, with the longest dry period in the Willamette Valley's history - over 104 days. The lovely weather continued into October with harvest occurring mid-month. The grapes achieved ideal ripeness and wines have lovely ripe tannins, moderate alcohols and nice acidity. This is one of Oregon's very best vintages.

Tasting Notes

Freedom Hill Dijon Clone Chardonnays are Mersault-like: darker fruit with a stony minerality and rich textures in the mouth. The ripe fruit and intense minerality balance perfectly with the texture imparted from the neutral barrel fermentation.

This Chardonnay has a detailed and focused nose of apples and pears with spice and ripe citrus notes. These flavors extend across the palate and the minerality broadens into the finish. The combination of layered fruit, length, and the complex undercurrent of minerality make a good match for richer white meat dishes.