



2014 Chardonnay

Freedom Hill Vineyard

Release Date: November 1, 2016

Production: 1,396 cases

Crop Level: 3.1 tons/acre

Harvested: September 21-23, 2014

Bottled: August 2015

Alcohol: 14.2%

Suggested Pairings: rich fish dishes, white meats, risottos, and cheese

Aging Recommendation: Up to 8 years

Available Bottlings:

- 750mL

Vineyard Notes

Temperance Hill Vineyard is located in the Eola-Amity Hills AVA, ten miles NW of Salem, Oregon. This exposed, cool high altitude site ripens later than surrounding vineyards. Our Pinot noir grapes come from three blocks planted on thin weathered basalt. The East Block planted in 1984 is on a steep hill rising to 870'. The "R" (2004) and Pump House Blocks (1995) face south.

Production Notes

Mark finally feels that he has captured the terroir of Freedom Hill. After settling, the juice was barrel fermented with indigenous yeasts. The wine finished malolactic fermentation and was aged sur lees for eleven months entirely in used French oak barrels.

Vintage Notes

The 2014 season began with sunny and warm spring weather. Bloom occurred in the second week of June, about 10-14 days earlier than normal. Good weather during bloom set a normal to large crop requiring thinning at about half of our vineyard sites where we removed 20-50% of the clusters. The summer continued to be warm with more 90^o+ days than normal. July was humid, increasing the mildew pressure requiring extra vigilance in the vineyard. We began the harvest for our Chardonnay on the 17th and the first Pinot noir on the 19th, picking 33 tons in just one day. The last Pinot noir from Temperance Hill Vineyard arrived on 10/8. This was our largest harvest ever: 240 tons of fruit making 13,200 cases of wine. The fruit was clean, ripe, and very flavorful creating bright and pleasurable wines.

Tasting Notes

Coming soon ...