



CHARDONNAY
WILLAMETTE VALLEY, OREGON

FREEDOM HILL VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144
ALCOHOL 14% BY VOLUME. CONTAINS SULFITES.

DIJON CLONE

2016 Chardonnay

Freedom Hill Vineyard

Release Date: January 1st, 2018

Production: 1,170 cases

Crop Level: 2.7 tons/acre

**Harvested: September 8th-
14th, 2016**

Bottled: September 2017

Alcohol: 14.0%

**Suggested Pairings: rich
white meat and vegetarian
dishes with complex
sauces and flavors**

**Aging Recommendation:
Up to 8 years**

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 with indigenous yeasts. The wine completed malolactic fermentation naturally and was aged sur lees for 11 months entirely in used French oak barrels.

Vintage Notes

2016 was the third in a string of warm summers and early harvests. It produced the smallest crop of the three. The harvest began with a bit of heat and dehydration in the fruit. This immediately resolved with cooler temperatures and the rest of the harvest produced well balanced fruit with lovely flavors and ripe tannins. We finished picking at the end of September, producing a total of 10,200 cases. In general 2016 produced lush, early-drinking wines with lovely aromatics and accessible fruit, spice and floral notes. They can be aged and are quite approachable in their youth.

Tasting Notes

Our 2016 Chardonnay Freedom Hill Vineyard has seductive aromas of yellow peach, mango and peach preserves with hints of cinnamon stick and white pepper. Embracing your entire pallet with bright yellow fruit, fresh acidity, and Buttercup. This wine has a racy richness clearly differentiating it from "normal" Chardonnays. Impeccably balanced with the warmer fruit and floral notes persisting long into the finish. It would be a great match for fish tacos with mango salsa, grilled tuna pasta or pizza margherita. As lovely as it is now, it can be enjoyed over the next 8 years.