



2016 Pinot blanc

Freedom Hill Vineyard

Production: 1,214 cases

93 Points – Washington Wine Blog

92 Points – Wine Enthusiast (Editors' Choice)

Crop Level: 6.1 tons/acre

**Harvested: September 19th
and 23rd, 2016**

Bottled: June 2017

Alcohol: 14%

**Suggested Pairings: White
meat dishes with fresh
herbs or leek risotto**

**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 vines were planted in 1993 and 2008 on well-drained silty clay loam. It has a southwest exposure at an elevation of 475' and benefits from heat rising off the valley floor.

Production Notes

This Pinot blanc is produced in a style to accentuate texture and ripe fruit flavors. The must was fermented 25% in barrel and 75% in tank and aged for 8 months on the lees.

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

2016 produced well-fruited white wines. Our Pinot blanc has ripe pear, Asian pear and kiwi with hints of nutmeg and white pepper. On the palate these fruits are mirrored by a lovely backbone of fresh acidity with baked pear, hints of meringue and an almost flinty minerality. It will match beautifully with a wide variety of white meat dishes, especially those with fresh herbs or beurre blanc sauce and leek risotto.

Mark Vlossak, Winemaker