



ST. INNOCENT

PINOT NOIR

WILLAMETTE VALLEY, OREGON

FREEDOM HILL VINEYARD

PRODUCED AND BOTTLED BY  
ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144  
ALCOHOL 13.5% BY VOLUME. CONTAINS SULFITES.

2017

## 2017 Pinot Noir

### *Freedom Hill Vineyard*

**Production: 826 cases**

**Crop Level: 2.9 tons/acre**

**Harvested:**  
**September 26<sup>th</sup> and 29<sup>th</sup>,**  
**2017**

**Bottled: April 2019**

**Alcohol: 13.5%**

**Suggested Pairings:**  
**Richly full flavored**  
**entrees like New York**  
**steaks, leg of lamb and**  
**roasted vegetables**

**Aging Recommendation:**  
**Up to 12 years**

#### **Vineyard Notes**

Freedom Hill Vineyard is located in the foothills of the Coast Range, 10 miles SW of Salem, Oregon. During the day warm air rises from the valley floor ripening the skins. At night, cool ocean breezes act to retain acidity. Planted on old sedimentary soils, the vines have a SW exposure at an elevation of 520' to 580'. Our Pinot noir comes from two blocks, one planted in 2004 with Pommard and Wädenswil and one planted in 2008 with 777.

#### **Production Notes**

The de-stemmed grapes were fermented in 4-8 ton stainless steel fermenters with no SO<sub>2</sub>, allowing the fermentations to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 28% of which were new, for 16 months before bottling by gravity without fining.

#### **Vintage Notes**

2017, after three very warm and early harvests, brought a welcome change with cooler temperatures during the summer and a normal harvest window. We began picking on September 15<sup>th</sup> for sparkling wine. After a week with temperatures in the 70's, we harvested Chardonnay between 9/22 and 9/29. All of the Pinot noir was picked in a two- week window beginning on 9/26 with continued pleasant temperatures and no rain. The wines have more aromatic and flavor nuances with balanced acidity and moderate alcohols.

#### **Tasting Notes**

The 2017 Freedom Hill Pinot noir is lovely and bright with ruby-red color. The nose has dark, concentrated cherry aromas with earth, peat, and white pepper notes. Big ripe tannins, dense, dark fruits, loads of earthy spices and the juicy acidity that is the hallmark of the 2017 vintage. The richness on the palate carries into a long finish full of fruit and sweet tannin. This has always been the wine for big flavored dishes. Enjoy with roast leg of lamb, New York steaks, and roasted vegetables.