



2019 Chardonnay

Freedom Hill Vineyard

Production: 974 cases

Crop Level: 3.1 tons/acre

Picked: September 23rd and 24th, 2014

Bottled: September 2020

Alcohol: 13.5%

Suggested Pairings: A variety of lighter and complex dishes especially crab and chicken.

Aging Recommendation: Up to 8 years

Vineyard Notes

Freedom Hill 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'. The vines were planted in 2006 and 2007 with Dijon clones 76 and 548 in well drained, sedimentary 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

Moderate spring weather was followed by a wet June that extended into early July. Temperatures were mostly moderate during the summer with few heat spikes compared to vintages before or after 2019. Unfortunately higher humidity during the late summer brought significant mildew pressure at especially Temperance Hill and Momtazi vineyards where 1/3 of the fruit was removed because of disease. We began picking for sparkling wine on September 20th with Chardonnay following on September 23rd and 24th. The Pinot noir harvest began with Freedom Hill on September 26th and ended with the last block at Temperance Hill on October 12th. The fruit was mostly clean and ripe with nicely developed tannins. Cooler temperatures during picking resulted in wines with medium weight and good balance.

Tasting Notes

Rich straw color. Full aromas with ripe yellow peach, brioche, nutmeg, Honey crisp apple, and apple cobbler crust. The density on the palate is significant with red apple, white peach, lemon curd, and the stony minerality that underlies the entire experience. While the vintage is solid for Pinot noir, all the white wines have a richness that stands out. With the richness of the 2019 vintage and 14-year-old vines, buying enough to enjoy over a decade will reward the buyer. While Chardonnay is great with roast chicken, grilled duck, duck confit, pork loin, rich soups, grilled cheese and mushroom pizza would be even better.

Mark Vlossak, Winemaker