



2011 Pinot blanc

Freedom Hill Vineyard

Release Date: October 1, 2012

Retail Price: \$20.00

Production: 761 cases

Crop Level: 4.9 tons/acre

**Harvested: November 4,
2011**

Bottled: July 2012

Alcohol: 12.5%

**Suggested Pairings:
Rich fish and shellfish
dishes, especially mussels**

**Aging Recommendations:
Drink over next 2 years**

Available Bottlings:
• 750 mL Bottles

Vineyard Notes

Freedom Hill is located in the foothills of the coast range 10 miles southwest of Salem, Oregon. The vineyard was planted in 1993 on a well-drained silty clay loam. It has a southwest exposure at an elevation of 475' and benefits from heat rising off the valley floor.

Since beginning production of Pinot blanc in 1997, demand has grown steadily. In 2008, we worked with Freedom Hill to expand the Pinot blanc block from 1.8 to 3.0 acres. The first grapes were harvested from the new vines in 2010 and reached full production capacity in 2013.

Production Notes

We produced this Pinot blanc in a style to accentuate texture and ripe fruit flavors. The must was fermented 29% in barrel/71% in tank and aged for eight months on the lees.

Vintage Notes

The 2011 season began with a very cool spring. This delayed shoot growth and the flowering phase which occurred later than in any previous Oregon vintage. The summer was relatively warm and disease-free. The weather cooled in September and became cloudy by early October. With the late start of the season, the grapes desperately needed sun to complete the ripening process. By mid-October the sun returned and continued to shine into November. Harvest began in mid-to-late October and was the latest in our 24-year history.

Tasting Notes

The 2011 Pinot blanc has a bit more density on the palate from this cool vintage. It has a nose of stone fruit, melon, ripe apple and hints of ginger. Melon, stone, and pomme fruit flavors blend with citrus and floral notes layered over a core of minerality. It has a textural feel that carries the flavors over your tongue and merge into fruit nuances and a rich minerality extending into the finish. This vintage is finished completely dry.