



PINOT NOIR  
WILLAMETTE VALLEY, OREGON

FREEDOM HILL VINEYARD

PRODUCED AND BOTTLED BY  
ST. INNOCENT WINERY, SALEM, OREGON, BW-OR-144  
ALCOHOL 14.5% BY VOLUME. CONTAINS SULFITES.

2012

# 2012 Pinot noir

## *Freedom Hill Vineyard*

**Release Date: September 1, 2014**

**Retail Price: \$42.00**

**Production: 948 cases**

**Crop Level: 2.9 tons/acre**

**Harvested: October 12,  
2012**

**Bottled: February 2014**

**Alcohol: 14.2%**

**Suggested Pairings: Richly  
flavored red meat entrees,  
lasagna, and Porterhouse  
steak with fried potatoes.**

**Aging Recommendations:  
Up to 12 years**

**Available Bottlings:**

- 750 mL Bottles
- 1.5 L Magnums
- 3 L Jeraboams

### **Vineyard Notes**

Freedom Hill is located in the foothills of the coast range 10 miles southwest of Salem, Oregon. It has a southeast exposure at an elevation of 450 – 500' and benefits from heat rising off the valley floor. The wine comes from a block at the north edge of the vineyard planted in 2004 with Pommard and Wadenswil clones on well-drained, silty clay loam.

The site is relatively warm from daytime heat that rises up the large, flat valley below. This develops rich skin tannins. Although it is protected by strong coastal winds by hills to the west, the proximity to the Oregon Coast range cools the site at night and maintains good acidity in the wine. This combination of tannin and acidity produces Pinot noirs with great structure. Capturing that intensity and revealing the nuances of the terroir (clay-like earthiness, dried flowers, dark spices) without excess tannins is the key to making great Freedom Hill Pinot noir.

### **Production Notes**

The grapes were fermented in small stainless and French oak fermenters after a two-day cold soak. The wine aged for 16 months in 29% new French oak barrels and was bottled by gravity without fining.

### **Vintage Notes**

2012 began with a cool spring and record precipitation in June. This caused a slightly delayed bloom that was interrupted by cool, wet weather that extended the period of flowering. The result was diminished berry fertilization and some bunch stem necrosis. This reduced both the absolute number of clusters and the number of berries per cluster, thus significantly reducing the crop. Spring was followed by a beautiful sunny, warm, and dry summer, with the longest dry period in the Willamette Valley's history - over 104 days. The lovely weather continued into October with harvest occurring mid-month. The grapes achieved ideal ripeness and wines have lovely ripe tannins, moderate alcohols and nice acidity. This is one of Oregon's very best vintages.

### **Tasting Notes**

Freedom Hill produces Pinot noirs with lovely structure. Its abundant nose has a rich density of dark fruits, roasted sweet spices, dried citrus notes and wild flowers. Zenith is rich and generously fruited with dark, wild cherries, loads of spice and underlying dark earth.