



2013 Chardonnay

Freedom Hill Vineyard

Release Date: November 1, 2014

Retail Price: \$26.00

Production: 1503 cases

Crop Level: 3.2 tons/acre

Harvested: September 25-27 and October 2

Bottled: August 2014

Alcohol: 13.5%

**Suggested Pairings:
Rich white meat dishes,
rich fishes, wild birds,
risottos, and cheeses**

**Aging Recommendations:
Up to 8 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 Chardonnay blocks have a southeast exposure at an elevation of 425' and benefit from heat rising off the valley floor. Hills to the east protect the vines from strong coastal winds. The vines were planted in 1999 and 2006 with Dijon clones 76 and 548 on well-drained silty clay loam.

Production Notes

The grapes were whole cluster pressed. After settling, the juice was barrel fermented using a combination of 3 commercial yeasts and indigenous yeast. The wine finished malolactic fermentation and was aged sur lees for eleven months entirely in used (neutral) French oak barrels.

Vintage Notes

The 2013 season began quickly with a warm spring and bloom in early June, about two weeks earlier than normal. A moderate summer followed with relatively low disease pressure and a large crop. After significant thinning, we looked forward to harvesting in late September. It rained about two inches between 9/4 and 9/5, moisture we needed to keep the plants active and help finish the ripening process. On September 21 the clouds moved in again and it began showering intermittently for the next week. On 9/28 a major storm front brought more than four inches of rain over the next 48 hours. On October 2nd, the sun returned and the weather was sunny and dry for the next three weeks. Depending on the level of ripeness at each vineyard location, we picked before, during, and well after the rain events in late September. It was a very nice vintage for white wines.

Tasting Notes

The 2013 Freedom Hill Chardonnay has a detailed and focused nose of apples and pears with spice and ripe citrus notes. Bright acidity and layers of stoniness - both river stones and the "stone" of a peach, balance fresh fruit flavors. These flavors extend across the palate and the minerality broadens into the finish. The combination of layered fruit, length, and complex undercurrent of minerality makes it a good match for richer white meat dishes.