



2013 Pinot blanc

Freedom Hill Vineyard

Release Date: September 1, 2014

Retail Price: \$22.00

Production: 1,049 cases

Crop Level: 4.9 tons/acre

**Harvested: October 10,
2013**

Bottled: June 2014

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 19% in barrel and 81% in tank and aged for eight months on the lees.

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 grapes were very close to perfect ripeness. The clouds moved in again and it began showering intermittently for the next week. On 9/28 a major storm brought four inches of rain over the next 48 hours. On October 2nd, the sun returned with sunny and dry weather for the next three weeks. Depending on the level of ripeness at each vineyard location, we picked before, during, and well after the rain in late September. It was a wonderful vintage for white wines; most were picked well after the rains - clean and ripe.

Tasting Notes

The 2013 Pinot blanc has generous and lovely floral and white fruit aromas. Touches of ginger and nutmeg enhance its attractive and fresh nose. White peach, pear compote, and rich floral overtones stream over your palate. It's textural richness carries the flavors over your tongue and palate complete with bright and cleansing acidity. Mineral notes balance the fruit into the finish. This vintage is finished completely dry.