



# 2013 Pinot noir

## *Freedom Hill Vineyard*

**Release Date: September 1, 2015**

**Retail Price: \$42.00**

**Production: 1,176 cases**

**Crop Level: 2.9 tons/acre**

**Harvested: October 2 &  
October 3, 2013**

**Bottled: February 2015**

**Alcohol: 12.0%**

**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 de-stemmed grapes were fermented in small stainless steel fermenters with no SO<sub>2</sub>, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 26% of which were new, for 16 months before bottling by gravity and without fining.

### **Vintage Notes**

2013 was more stressful psychologically than the actual challenge posed by weather conditions. The primary reason for our success is that the grapes were almost completely ripe and clean when the weather conditions deteriorated. There were good tannins, balanced maturity and nice flavors. We just wanted a bit more ripeness before picking.

Unfortunately on 9/21, with only a few sites picked, it began raining. Normally in Oregon it rains for 2-4 days, then clears. In 2013 the clouds shut out the sun for 11 days and it rained for nine of them. After the rain stopped, we had beautiful sun and one of the driest Octobers on record. The key to success was to pick before, during and after the rain, *based on the maturity and disease risk at each site and each block*. In a nutshell, pick the ripest, cleanest fruit possible.

### **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.