



**Crop Level: 4.9 tons/acre**

**Harvested: October 1 & October 8**

**Bottled: June 2015**

**Alcohol: 13.0%**

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

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

**Available Bottlings:**  
• 750 mL Bottles

# 2014 Pinot blanc

## *Freedom Hill Vineyard*

**Release Date: September 1, 2015**

**Retail Price: \$22.00**

**Production: 1,260 cases**

### 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 2014 season began with sunny and warm spring weather. Bloom occurred in the second week of June, about 10-14 days earlier than normal. Good weather during bloom set a normal to large crop requiring thinning at about half of our vineyard sites where we removed 20-50% of the clusters. The summer continued to be warm with more 90°+ days than normal. July was humid, increasing the mildew pressure requiring extra vigilance in the vineyard. We began the harvest for our Oeil de Perdrix on September 12, Chardonnay on the 17th and the first Pinot noir on the 19th, picking 33 tons in just one day. The last Pinot noir from Temperance Hill Vineyard arrived on 10/8 and the final Pinot blanc from Freedom Hill Vineyard arrived on 10/10. 2014 was our largest harvest ever, picking 240 tons and making 13,200 cases of wine. In general, the fruit was clean, ripe, and very flavorful creating bright, pleasurable wines.

### Tasting Notes

The 2014 Pinot blanc has lush aromas of fresh cut apples, pears, nutmeg, peach skin and melon. It is immediately bright on your palate with ripe peach, pear tart, allspice and hints of hazelnut. While filling your entire mouth with fruit and spice, it is especially rich over your tongue refreshing your palate. The pear and spice notes persist into a soft and elegant finish.