



2015 Pinot blanc

Freedom Hill Vineyard

Release Date: September 1, 2016

Production: 1,409 cases

Crop Level: 6.2 tons/acre

Harvested: September 26, 2015

Bottled: June 2016

Alcohol: 12.5%

**Suggested Pairings:
ceviche or oysters**

**Aging Recommendation:
Up to 8 years**

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 1993 and 2008 on well-drained silty clay loam.

Production Notes

This Pinot blanc is produced in a style to accentuate texture and ripe fruit flavors. The must was fermented 21% in barrel and 79% in tank and aged for 8 months on the lees.

Vintage Notes

The summer of 2015 started off with intense heat that faded off into a very warm and sunny season. Harvest began early with us first picking fruit on September 2 in cooler conditions. Yields were about 15% higher than normal and fruit was as perfect as I have seen. We continued to harvest throughout September and finished by the end of the month. The balance of flavor, tannin, acid, and sugar were as perfect as I have seen in 29 years. I am excited to see how the wines develop.

Tasting Notes

The 2015 Pinot blanc has lush aromas of fresh cut apples, pears, nutmeg, peach skin and melon. It is immediately bright on the 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.

Mark Vlossak, Winemaker