2017 Chardonnay
Freedom Hill Vineyard

Production: 1,094 cases

Crop Level: 3.3 tons/acre

Picked: September 22 -29, 2017

Bottled: September 2018

Alcohol: 13.5%

Suggested Pairings: rich white meat and vegetarian dishes with complex sauces and rich flavors

Aging Recommendation: Up to 8 years

Vineyard Notes
Freedom Hill is located in the foothills of the Coast Range, 10 miles SW of Salem, Oregon. During the day, warm air rises from the valley floor ripening the skins. At night, cool ocean breezes act to retain acidity. Planted on old sedimentary soils, the vines have a SW exposure at an elevation of 520'to 580'. The vines were planted in 2006 and 2007 with Dijon clones 76 and 548 in well drained, sedimentary clay loam.

Production Notes
The grapes were whole cluster pressed. After settling, the juice was barrel fermented with indigenous yeasts. The wine completed malolactic fermentation naturally and was aged sur lees for 11 months entirely in used French oak barrels.

Vintage Notes
2017, after three very warm and early harvests, brought a welcome change with cooler temperatures during the summer and a normal harvest window. We began picking on September 15th for sparkling wine. After a week with temperatures in the 70's, we harvested Chardonnay between 9/22 and 9/29. All of the Pinot noir was picked in a two-week window beginning on 9/26 with continued pleasant temperatures and no rain. The wines have more aromatic and flavor nuances with balanced acidity and moderate alcohols.

Tasting Notes
Roasted pears, apples and sweet spices fill your nose, with secondary aromas of peach compote and white flowers. This nose is more luxuriant and textured than usual. Likewise, the palate is broadly and pungently textured with white and yellow fruits, juicy, complex acidity and soft warm spices. This "normal" vintage after three early and warm summers is clearly more complex, savory and denser in mouth feel.

Mark Vlossak, Winemaker