



# 2018 Chardonnay

*Freedom Hill Vineyard*

**Production: 1,102 cases**

**Crop Level: 3.4  
tons/acre**

**Picked: September 19<sup>th</sup>  
and 28<sup>th</sup>, 2018**

**Bottled: September  
2019**

**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**

The weather was unusually dry, with the spring rains ending almost two months early. Bloom was mid-June in warm, dry conditions giving excellent fruit set. Lots of clusters meant lots of thinning. After almost 5 months of dry, warm weather, we began picking Chardonnay on September 19<sup>th</sup>. Pinot noir from Shea came on 9/24 and we finished picking on 10/5 with the Postes Verde field at Temperance Hill. The fruit was clean, with ripe tannins and lovely flavors.

## **Tasting Notes**

Complex, dense, yellow, floral and fruit aromas on the nose are accented by stony minerality across the mid-palate. Flavors of peach, dried apple and nutmeg are rich and bright with a touch of orange marmalade. Texturally very broad across the palate, the viscosity lingers long into the finish.

Mark Vlossak, Winemaker