



# 2018 Pinot blanc

## *Freedom Hill Vineyard*

**Production: 370 cases**

**Crop Level: 3.6 tons/acre**

**Harvested: October 3rd, 2018**

**Bottled: July 2019**

**Alcohol: 13.0%**

**Suggested Pairings: Crab,  
mussels and rich pasta dishes**

### **Vineyard Notes**

Freedom Hill is located in the foothills of the Coast Range 10 miles southwest of Salem, Oregon. The vines were planted in 1993 and 2008 on well-drained silty clay loam. It has a southwest exposure at an elevation of 475' and benefits from heat rising off the valley floor.

### **Production Notes**

This Pinot blanc is produced in a style to accentuate texture and ripe fruit flavors. The must was fermented 18% in barrel and 82% in tank and aged for 8 months on the lees.

### **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**

The 2018 Pinot blanc has a lovely nose of mixed fruits with Asian pear, ginger and allspice. Bright and juicy acidity frames flavors of white raisins and pear compote with the almost salty minerality that persists into the finish. This wine begs for shellfish, rich appetizers and pasta dishes like fettucine alfredo.

Mark Vlossak, Winemaker