



# 2012 Pinot blanc

## *Freedom Hill Vineyard*

**Release Date: September 1, 2013**

**Production: 591 cases**

**Crop Level: 3.9 tons/acre**

**Harvested: October 13, 2012**

**Bottled: June 2013**

**Alcohol: 13.9%**

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

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

**Available Bottlings:**  
• 750 mL Bottles

### **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**

This Pinot blanc is produced in a style to accentuate texture and ripe fruit flavors. After whole cluster pressing and settling, the must was fermented 34% in barrel and 66% in tank then aged sur lees for eight months before bottling.

### **Vintage Notes**

2012 began with a cool spring and record precipitation in June. This caused a slightly delayed bloom that was interrupted by cool, wet weather that extended the period of flowering. The result was diminished berry fertilization and some bunch stem necrosis. This reduced both the absolute number of clusters and the number of berries per cluster, thus significantly reducing the crop. Spring was followed by a beautiful sunny, warm, and dry summer, with the longest dry period in the Willamette Valley's history - over 104 days. The lovely weather continued into October with harvest occurring mid-month. The grapes achieved ideal ripeness and wines have lovely ripe tannins, moderate alcohols and nice acidity. This is one of Oregon's very best vintages.

### **Tasting Notes**

The 2012 Pinot blanc has beautiful fruit and ripeness on the palate. It has a nose of stone fruit, melon, ripe apple, and hints of ginger. Melon, stone, and pomme fruit flavors blend with citrus and floral notes layered over a core of minerality. It has a textural feel that carries the flavors over your tongue along with fruit nuances and a rich minerality that extends into the finish. The wine is completely dry.