



2021 Pinot blanc

Freedom Hill Vineyard

Production: 743 cases

Crop Level: 5.1 tons/acre

Harvested: October 2nd, 2021

Bottled: June 2022

Alcohol: 13.5%

**Suggested Pairings: Ceviche,
crab cakes and grilled shrimp.**

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 24% in Acacia cask and 76% in tank and aged for eight months on the lees.

Vintage Notes

2021 began with a warm spring and a relatively early bloom, which was complete by the second week of June. A massive heat spell around June 27th had temperatures reaching up to 113 degrees. This significantly stunted growth in younger plants limiting their ability to ripen a normal crop. The younger vines at our estate essentially stopped growing as well as the Riesling at Temperance Hill. The summer continued with a heat spell in late June and mid-July. Because of these high temperatures mildew was not a significant problem in 2021. We began picking Chardonnay on 9/13 and the first Pinot noir on 9/15. A small rain event on September 18th and 19th brought much needed moisture to the vines. By the 24th all of the Chardonnay and most of the Pinot noir was picked. We finished picking in the first week of October with the exception of the Riesling which came in on 10/14. In the end we were happy with the fruit and very thankful that there were no fires to complicate harvest.

Tasting Notes

After three vintages of very small production, we were blessed with 743 cases of 2021.

Imagine sticking your nose in a box of fresh, ripe peaches on an ocean beach smelling the salt in the air and about to swallow a fresh oyster. Yup, that is this wine. The palate follows a similar theme: peach followed by pear flavors with a particularly lovely rocky, salinity and broad textures around your tongue.

The fruit is a result of long hours of sun kept precise by cool nights. The salinity is the result of the very old ocean floor; sedimentary soils affect the Pinot blanc vines and the resulting minerality captured in the wine. I usually pair this wine with crab cakes or oysters Rockefeller. With this vintage I am drawn to oysters or clams on the half shell, freshly cooked Dungeness crab, and sashimi with yuzu – less about cooking with shellfish and more about the shellfish itself. I am struck by the lovely balance of the 2021. Enjoy.