



ST. INNOCENT

CHARDONNAY

WILLAMETTE VALLEY, OREGON

FREEDOM HILL VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144
ALCOHOL 13.5% BY VOLUME. CONTAINS SULFITES.



DIJON CLONE

2020 Chardonnay

Freedom Hill Vineyard

Production: 816 cases

Crop Level: 2.3 tons/acre

**Picked: September 22nd
to 27th, 2020**

Bottled: September 2021

Alcohol: 13.5%

**Suggested Pairings: A
variety of lighter and
complex dishes especially
crab and chicken.**

**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

2020 began with a wet spring and normal timing of bud break. Bloom occurred in the middle of June, during cloudy cool conditions. Grapes need moderate temperatures and dry conditions to fertilize the flowers. That did not happen in 2020 and the result was 30-50 berries per cluster instead of the normal of 100-120. These very open clusters are usually associated with excellent fruit quality, largely the result of light striking all sides of each berry, rather than just the exterior berries. It also results in a very small crop. We did no thinning.

The rest of the summer had only ¼" of rain and lovely growing conditions. In early September a dry, hot wind began blowing from the east igniting wildfires. By Sept. 7th the skies at the winery were black with smoke and ash fell from the sky. We visited Freedom Hill and Momtazi on the 8th, finding only hazy skies there but huge smoke clouds far to the east in Cascade Mountain foothills. By the 12th, west winds had cleared the Willamette Valley of most of the smoke.

We picked the first fruit for Oeil de Perdrix on the 17th, Chardonnay on the 22nd, and Pinot noir began on the 27th, finishing on 10/3.

Tasting Notes

Lovely pale yellow gold color. Granny Smith apple, Bosc pear, and Elberta peach skin aromas are enhanced by Lilly of the Valley and baked apple notes (with a little cinnamon). The density of flavor is striking, almost like a fruit beurre blanc, with a rich depth of fruit extracts, more complexed by ground spices and almost dried fruit flavors. It is the balance of these extracts over the tongue accentuated by the juicy freshness of the acidity that continues into an extended finish. This is a new dimension for Freedom Hill Chardonnay and I am in awe.
Mark Vlossak, Winemaker