



2022 Pinot blanc

Freedom Hill Vineyard

Production: 702 cases

Crop Level: 5 tons/acre

Harvested: October 19th, 2022

Bottled: June 2023

Alcohol: 13%

**Suggested Pairings: Mussels
and ceviche**

Vineyard Notes

Freedom Hill is located in the foothills of the Coast Range 10 miles southwest of Salem, Oregon. The Pinot Blanc was planted in 1993 and 2008 on well-drained, very old sedimentary soil. It has a southeast exposure at an elevation of 475' and benefits from heat rising off the valley floor during the day and cool ocean breezes at night.

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

The growing season of 2022 started late with a cold, wet spring that extended through May. Vine growth was slow with mid-bloom the last week of June, about two weeks later than average. The weather immediately became quite warm, with rapid growth both in the vineyard and the cover crop. This was dramatic and caused us to hand-cut 4+ feet of grass and weeds around the vines, a problem we had not previously experienced. Temperatures were close to 100 degrees at the end of June and then weekly from the end of July through August. High humidity at the end of July and mid-August led to extremely high disease pressure from mildew. Harvest began very late with Chardonnay on 10/4/22, followed immediately by the grapes for the sparkling base wines. Between 10/5/22 and 10/9/22, we picked 93 tons, which was $\frac{3}{4}$ of the entire harvest. We finished with Pinot Blanc on 10/19/22 and the Pinot Noir and Riesling from Temperance Hill on 10/22/22.

Tasting Notes

The 2022 Pinot Blanc from Freedom Hill Vineyard begins with bright aromas of fresh pear, white peach, and ginger with hints of white roses. As you spend time with the nose, you sense the undertones of minerality along with the wine's viscosity. As it enters your mouth, it is very fresh, which becomes denser and broader over time, revealing a mix of sweet citrus, white peach, and a hint of underlying salinity. The balance of its immediate appeal and depth is remarkable. It pairs well with almost any appetizer, simple fish preparations as well as any shellfish dish. Ready to drink or enjoy over the next five years.