



S^t 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

2021 Chardonnay

Freedom Hill Vineyard

Production: 925 cases

Crop Level: 2.7 tons/acre

**Picked: September 13rd
to 17th, 2021**

Bottled: September 2022

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

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

The 2021 Chardonnay Freedom Hill nose has an unusual aromatic density, with fresh-cut hay, peach compote, peeled almonds, dried ginger, and hints of savory. These dimensions morph on your palate into flavors of lemon curd, quince, gingerbeer, and peach pie. There is a lot of width and complexity, so much so that I pause to think about the experience. The finish is unusually long and balanced with fruit-driven sweet acidity. There is a lot here, and watching it develop over the next six to eight years should be rewarding.