



S<sup>t</sup> INNOCENT

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Freedom Hill Vineyard

Pinot blanc

Mount Pisgah • Polk County  
Oregon AVA

Produced and Bottled By  
St. Innocent Winery, Jefferson, Oregon  
Alcohol 13% by Volume.  
Contains Sulfites  
750ml

## 2023 PINOT BLANC FREEDOM HILL VINEYARD *MT. PISGAH, POLK COUNTY, OR AVA*

### Technical Details

Production: 246 Cases  
Crop Level: 3.0 tons/acre  
Harvest: 10/22/23  
Bottled: July 2024  
Alcohol: 13%

### Production

This Pinot blanc is produced in a style to accentuate texture and ripe fruit flavors. The must was fermented 24% in an Acacia cask and 76% in tank and aged for eight months on the lees.

### Vineyard

Freedom Hill Vineyard 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'. Our Pinot noir comes from two blocks, one planted in 2004 with Pommard and Wädenswil and one planted in 2008 with 777.

### Harvest

After a cold, wet winter and early spring, bud break was delayed to late April. The spring warmed up rapidly and we experienced huge growth in our cover crop. Bloom was mid-June and the summer was dry and warm. Rain was welcomed in late August to get the vines working again. On September 15 we picked the first Chardonnay from Enchanted Way Vineyard, our Estate. Most of our Pinot noir was picked in the last ten days of September. Harvest ended October 8th with Riesling from Temperance Hill Vineyard. As the wines develop, the Estate Chardonnays stand out with broad flavors, bright and layered fruit and impressive length.

### Winemaker's Tasting Notes

Freedom Hill Vineyard Pinot blanc is a wine I love to enjoy with appetizers and especially shellfish. The aromas always remind me of going to a fruit stand in the fall and smelling all the varieties of apples and pears. This lovely vintage also has an appealing aroma of white flowers - think lemon blossoms or fresh basil. On the palate there is a touch of salinity, perfect for shellfish, that comes from the very old uplifted marine seabed that the vines grow in. The richness on the palate extends nicely into a finish of dried apples and meyer lemon. Enjoy with crab rangoon, oysters Rockefeller, steamed mussels, and stuffed mushroom caps.