



ST. INNOCENT

CHARDONNAY

WILLAMETTE VALLEY, OREGON

FREEDOM HILL VINEYARD

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144
ALCOHOL 14% BY VOLUME. CONTAINS SULFITES.



DIJON CLONE

2022 CHARDONNAY,
FREEDOM HILL VINEYARD
MOUNT PISGAH, POLK COUNTY, OR AVA

Trade Focus: This elegant, food-friendly wine offers vibrant acidity, mineral drive, and layered texture.

Technical Details

Production: 1008 cases

Crop Level: 3.2 tons/acre

Harvest: 10/4/22-10/7/22

Bottled: September 2023

Alcohol: 14%

Production

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 on the lees for eleven months entirely in French oak barrels.

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'.

Harvest

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.

Winemaker's Tasting Notes

Pale, yellow gold color. Layered aromas of peach, mango, yellow plum, daffodils, and stony minerality. Rich and broad flavors of peach compote, grilled mango, and brioche, with hints of ginger and wet limestone. This is supported by a lively, juicy acidity that elevates the flavors on the palate and extends them broadly across your mouth. Freedom Hill Chardonnay pairs with a wide range of foods and is especially good with rich flavors, grilled fish, poultry, pasta primavera, and even asparagus. Lovely now; it can also age a decade or more.