



PINOT NOIR

MOUNT PISGAH, POLK COUNTY, OREGON AVA

FREEDOM HILL VINEYARD

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

WILLAMETTE VALLEY, OREGON

2022 PINOT NOIR, FREEDOM HILL VINEYARD MOUNT PISGAH, POLK COUNTY, OREGON AVA

Trade Focus: This our boldest, most structured Pinot noir, perfect for steakhouses, as well as places where customers are seeking more tannin and body in Pinot noir.

Technical Details

Production: 952 cases

Crop Level: 3.5 tons/acre

Harvest: 10/6/2022, 10/11/2022

Bottled: May 2024

Alcohol: 13.5%

Aging: Drink now, or up to 12 years

Reviews & Scores

93 pts, Vinous

The 2022 Pinot Noir Freedom Hill Vineyard entices with an old-world bouquet of rose petals, worn leather, dusty earth and dried strawberries. Silken textures and ripe red berry fruits glide across the palate, underscored by chalky mineral tones. A cascade of inner florals resonates over a bed of fine tannins as the 2022 tapers off with outstanding length and structure. It remains fresh through and through. Have patience with this youngster.

96 pts, Vinepair

'32 Best Pinot Noirs of 2026'

We have been fans of St. Innocent's distinct, site-driven Pinot Noirs for several vintages now and continue to be more than impressed by the vineyards and the skill this winery brings to the region. This single-vineyard offering has bright pops of savory cherries, with umami mushroom vibes beneath the bright fruit. The palate is in harmony, with fruit and acid seamlessly existing, with a soft, edgy tannin vibe. The wine is amazing, bright, and soft.

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.

Production

The de-stemmed grapes were fermented in small stainless steel with no SO₂, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 19% of which were new, for 16 months before bottling by gravity without fining.

Harvest

The 2022 season started late, with a cold, wet spring lasting through May. Vine growth was slow, and mid-bloom didn't arrive until the last week of June, about two weeks behind average. The weather then turned sharply warm, driving rapid growth in both the vineyard and the cover crop between the vines. This was dramatic enough that we had to hand-cut 4+ feet of grass and weeds around the vines, something new for us. Temperatures hit near 100 degrees at the end of June, then again weekly from late July through August. High humidity in late July and mid-August brought extremely high mildew pressure. Most of our fruit came in during the second week of October.

Winemaker's Tasting Notes

Deep ruby red. Red and black raspberry fruit with focused earth notes, dried red flowers and white pepper aromas that are quite engaging. Darker flavors bring forward black cherry skins, dried plum, and dried flowers create a remarkable density without being overwhelming or excessively tannic. The very old sedimentary soil grounds this wine in an almost tactile manner. Foods with a richness of flavor like braised beef cheeks with demi glaze, truffles and roasted potatoes would match beautifully.