



2018 Chardonnay –Cuvée La Liberté *Freedom Hill Vineyard*

Production: 96 cases

**Crop Level: 3.4
tons/acre**

**Picked: September 19th
and 28th, 2018**

**Bottled: September
2019**

Alcohol: 13.5%

**Suggested Pairings:
rich white meat and
vegetarian dishes with
complex sauces and
rich flavors**

**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 Chardonnay vines have a SE 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.

Cuvée La Liberté represents the pinnacle of St. Innocent Winery Chardonnay. It is only produced in the best vintages and is a severe barrel selection to create the most texturally rich and aromatically complex wine.

Vintage Notes

The weather was unusually dry, with the spring rains ending almost two months early. Bloom was mid-June in warm, dry conditions giving excellent fruit set. Lots of clusters meant lots of thinning. After almost 5 months of dry, warm weather, we began picking Chardonnay on September 19th. Pinot noir from Shea came on 9/24 and we finished picking on 10/5 with the Postes Verde field at Temperance Hill. The fruit was clean, with ripe tannins and lovely flavors.

Tasting Notes

There is an almost oily richness to the nose on the 2018 Cuvée La Liberté. Sweet spices are wrapped around dried peach and Asian pear aromas. It gives the impression of sweet, new oak, yet this wine is produced with no new barrels. The mouth has a remarkable freshness, rich fruit and amazingly juicy acidity. The finish is layered, complex, and becomes beautifully integrated as the wine lingers on your palate. Drink this at 55 degrees to really appreciate its complex beauty. No ice cubes please. Given its profile this wine will be very interesting with 6-10 years of age.