

PINOT NOIR

WILLAMETTE VALLEY, OREGON

FREEDOM HILL VINEYARD

PRODUCED AND BOTTLED BY ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144 ALCOHOL 18:5% BY VOLUME. CONTAINS SULFITES.

Crop Level: 2.9 tons/acre

Harvested: September 22th and 28th, 2018

Bottled: April 2020

Alcohol: 13.5%

Suggested Pairings: Richly full flavored entrees like New York steaks, leg of lamb and roasted vegetables

Aging Recommendation: Up to 12 years

2018 Pinot Noir

Freedom Hill Vineyard

Production: 996 cases

Vineyard Notes

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 Notes

The de-stemmed grapes were fermented in 4-8 ton stainless steel fermenters with no SO2, allowing the fermentations to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 21% of which were new, for 16 months before bottling by gravity without fining.

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

The 2018 Freedom Hill is deep ruby-red color. It has a very spice driven nose with dark cherry, plum, and white pepper. The mouth is an explosion of dark fruits, punctuated by bright acidity followed by sweet, savory spices, smoky oak and rich fruit tannins. This is a big wine that will enjoy some time in the glass and hearty dishes. It should also age beautifully.