PATRICIA GREEN CELLARS

2023 Freedom Hill Vineyard Pinot Noir, Wadensvil Clone

AVA: Mt. Pisgah-Polk County

LOCATION: Bursell Rd.

ELEVATION: 500'

SOIL TYPE: Bellpine (ancient seabed)

YEAR PLANTED: 2004

CLONAL MATERIAL: Wadensvil

VINEYARD SIZE: 3.03-acre block

PICKING DATE: September 25th

TONS/ACRE: 9.94 tons; 3.28 tons/acre

OWNER: Dan and Helen Dusschee

PRODUCTION: 514 cases bottled

ABV: 13.8%

2023 Vintage Story: ***2023 was my 30th vintage making wine in Oregon. I had always wondered what a vintage would be like if everything basically just went right. Well, that's the 2023 vintage. Superlative weather throughout the spring and summer leading into another earlier (by historical standards) harvest where the weather was excellently agreeable. This is both a bountiful and beautiful vintage. Across the board every vineyard performed to their highest level. Every bottling, and we did 34 bottlings of Pinot Noir, is at an apex. In short, at least in the here and now, I think this has a very good case for being considered the greatest vintage in Oregon's history. At the very least, this is the best Patricia Green Cellars of our 24 vintages.***

Site History: The vineyard was established in 1982 by the people who still own and manage it to this day: Dan and Helen Dusschee. While they may not have realized it at the time, they were settling onto a site destined to be one of the top Pinot Noir vineyards in the state of Oregon. Their rigorous and professional approach to the management of the vineyard has brought about that greatness, and even though the vineyard suffered through a scourge of phylloxera replanting's, expansion of the site has shown that there is a distinct and indomitable terroir. Few non-estate vineyards in Oregon can reach as far back in history with regards to being bottled as a single vineyard designated wine as Freedom Hill Vineyard. Panther Creek Winery began designating the site in the late 80s. St. Innocent began doing so in the early 90s. In 2013 their son, Dustin, rejoined the farm and began taking over day-to-day management operations. Even while expanding to slightly over 90 acres over the years, this vineyard remains a family owned, lived upon and operated venture, something that is becoming increasingly rare and, thus, that much more special in Oregon.

Site Characteristics: Freedom Hill Vineyard lies toward the eastern edge of the Coast Range Foothills. While associated geographically with the Eola Hills, the site lies south and west of the border of the Eola-Amity Hill Appellation outside of the town of Monmouth. The vineyard is planted on a marine sedimentary type of soil known as Bellpine. The vineyard is also located just south of the Van Duzer wind corridor which allows for more consistent average temperatures due to a lack of afternoon and evening offshore breezes rolling through. This site is known for powerful or, at least, extremely intense Pinot Noirs. Wines tend to be very dark in color and operate on the blue, purple, black end of the fruit spectrum. Tannin structure can be impressive. This vineyard has the capacity to produce some of the most extraordinary wine made in the state.

The Block: Since 2012 when we initially began sourcing fruit from Freedom Hill Vineyard, we have chosen a sub-set of the different blocks to bottle based upon the clone within the block. Not all blocks in this (or any vineyard for that matter) are equal. For instance, we get Dijon 115 from three separate parts of the vineyard but the Dijon 115 bottling comes entirely from one of those sections. In 2016 we were offered a block of Wadensvil next to that very block of Dijon 115 that we are impressed by. These two blocks are adjacent and near the highest point in the vineyard. Another winery chose to not renew its lease in this block and we stepped into an interesting situation. The block was, oddly, under much more duress than our Dijon 115 despite its proximity. We devised a plan with the Dusschees to restore the vine health in the block and get this section of the vineyard back on track. Since then, this block of Wadensvil on the most rolling part of the Freedom Hill Vineyard terrain has quietly become our best and most consistent block of Pinot Noir.

Farming Practices: Since 2013 Freedom Hill Vineyard has been moving diligently and consistently from conventional farming practices to organic farming. While not 100% turned to organic practices it is closer to that than it is too so-called "sustainable farming." Great attention has been paid to specific cover cropping, foliar feeding and

cultivation. The result is a healthier vineyard with a greater range of blocks producing single vineyard quality style wines.

Picking Dates, Tonnages, Tons/Acre: September 25th; East Liberty Wadensvil 9.94 tons (3.28 tons/acre).

Vinification: For this bottling there were 5 fermenters in total, 1 of which was done 60% whole cluster in a 2.5-ton fermenter. The remaining four were all 1.75-ton fermenters and were completely destemmed.

Winemaking: Fermentations were managed consistently by a combination of pumpovers early in the process and exclusively prior to fermentation beginning as well as pigeages to ensure gentle handling, extraction and delicate tannin construction. Cold soaks were 5 days with. Full fermentation from beginning to pressing was 17 days for the destemmed fermenters and 20 days for the 60% whole cluster fermenter. 48-96 hour settling prior to being racked to barrel. All wines on full lees until assemblage for bottling. Bottled without fining or filtration.

Barrels: For this 21-barrel bottling contains a uniquely large cross section of our cooperages. There are 7 new barrels (35%) with Cadus, Damy and Darjaud & Jaegle represented. 9 barrels were once- and twice-filled and Seguin Morean, Chassin and ANA cooperages are among those represented. 4 neutral barrels round out the barrel program.

Notes: If there is a winery in Oregon with a greater love for the Wadensvil Clone of Pinot Noir I would be extremely surprised. We source this not widely planted clone from 6 different vineyards, including our Estate, and are now producing 4 distinct bottlings meant to show off this clone's contribution to terroir. We find that Wadensvil has a unique ability to bring red-fruited characteristics, both aromatically and in the flavors, even into environments where darker fruits are far more the norm. This push and pull sort of dynamic within the context of the other facets of the wine's terroir helps create an extra level of complexity and nuance in the best situations. Certainly, here at Freedom Hill Vineyard, known for dark and powerful wines, this attribute creates a wine unique across the many bottlings we do from this site. While still containing the full textural experience of Freedom Hill this has a sense of calm to it that the wilder wines from here don't have. This is full on and demure at the same time.

This finished with a TA of 5.5, a pH of 3.49 and was bottled with under 25 ppm free SO2 and less than 75 ppm total SO2.

Tasting Note: *Please be aware that I am loathe to write tasting notes on our wines. Each person has an individual palate and therefore unique experiences with every wine. Also, what a person has tasted in their life and what they enjoy informs them on what a wine is like. If I tell you a wine tastes like cherries and you either have never had a cherry or don't like cherries what I am saying is irrelevant information. That being said I have been asked to include my thoughts on each wine (since we have so many).*

The 2023 Freedom Hill Vineyard, Wadensvil Clone is a masterpiece in combining the beautiful and seductive nature of the Wadensvil Clone with the powerful and earthy nature of Freedom Hill Vineyard to create a wine that can be described as both charming and haunting. What we have always loved about this bottling since its inception in 2017 is the ability of this vineyard to translate the power of the site through the crystal-clear red fruit that the Wadensvil clone offers up. The 2023 vintage allows for this to have a clear dichotomy while still having the wine be complete and whole at the same time. Rose petals and cherries combine sleekly and effortlessly with minerals and inherent power. Purity and precision with power and density. This is a wine built on complementing contrasts. No doubt this wine will last for years and years.