PATRICIA GREEN CELLARS

2024 Freedom Hill Vineyard Pinot Noir

AVA: Mt. Pisgah-Polk County

LOCATION: East side of Dopp Rd.

ELEVATION: 500'

SOIL TYPE: Bellpine (ancient seabed)

YEAR PLANTED: 1982 and forward

CLONAL MATERIAL: Multiple-see below

VINEYARD SIZE: 100ish-acre vineyard

PICKING DATE: Variable-see below

TONS/ACRE: Variable-see below

OWNER: Dan and Helen Dusschee

PRODUCTION: 2,114 cases bottled

ABV: 13.8%

2024 Vintage Story: ***I spent the year after harvesting the 2023 vintage telling everyone that this was the greatest vintage I had ever seen in my 30 years of winemaking in Oregon. It sounds like a salesperson's pitch to say that, in fact, it may well be that 2024 is even superior to that vintage. The wines are slightly more artfully composed, a touch more red-fruited, silkier in tannin without giving up intensity and just absolutely exemplary bottlings of Pinot Noir. This is no slight to the 2023 vintage which remains a nearly unparalleled vintage. It is just a sign of the times that Oregon is now consistently crushing it and turning out great vintages year after year, dating back to 2012.***

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 replantings, 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.

PGC Blocks: Nine separate blocks and five individual clones. This is the most diverse bottling of the Freedom Hill Vineyard "Classic" Pinot Noir we have ever done. That we were able to acquire two blocks that used to be single vineyard designated Freedom Hill Vineyard Pinot Noir blocks for other wineries speaks to both the sign of the times and our commitment to this vineyard and our ability to make the best possible bottlings out of it.

- **Coury Clone, Old Vine:** 1.00 acre. 2000 planting. Source of every Coury Clone bottling from 2012-Present. Also, source of the 2015 Perspicacious Cuvée.
- **Coury Clone, Patty's Block:** 1.58 acres. 2012 planting. Planted and re-named in honor of Patty's contribution to the Oregon wine business.
- **Dijon 115 East Liberty Block:** 3.35 acres. Planted in 2000. Rolling block that is the source of the Dijon 115 bottling.
- **Dijon 115 Heritage Rows 1-25:** 1.00 acre. Planted in 1998. Heritage block has very long rows. This has been used to produce the Perspicacious bottling in 2014 and 2019.
- **Dijon 115 Heritage Rows 60-81:** 2.00 acres. Planted in 1998. Adjacent to the Pommard Block.

- **Dijon 667:** 1.00 acre. Planted in 2000. Adjacent to the Pommard block. First year with this block as another winery gave it up.
- **Pommard:** 2.05 acres. Planted in 1998. Both the source of the Pommard Clone bottling and the Perspicacious bottling in 2022 and 2024.
- **Wadensvil East Liberty Block:** 3.03 acres. 2002 planting. Rolling block towards the apex of the vineyard. Source of the Wadensvil Clone bottling and Perspicacious bottling in 2021 and 2023.
- **Wadensvil, West Liberty Block:** 2.00 acres. 2002 planting. Apex hill of the vineyard. First time with this block as another winery gave it up.

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 to 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 30: Pommard Clone 4.85 tons (2.42 tpa), Coury, Patty's Block 3.30 tons (2.09 tpa); October 1: Dijon 667 2.06 tons (2.06 tpa), Dijon 115 Rows 60-81 4.877 tons (2.44 tons/acre); October 2: Coury, Old Vine 2.16 tons (2.16 tpa), Dijon 115 Rows 1-25 5.66 tons (2.52 tpa);October 3: East Liberty Dijon 115 8.16 tons (2.44 tons/acre), East Liberty Wadensvil 6.845 tons (2.26 tons/acre); October 5: West Liberty Wadensvil 4.09 tons (2.05 tons/acre).

Vinification: Multiple different approaches:

- **Destemmed:** Heritage Dijon 115 Rows 1-25 and Rows 60-81 (1 fermenter each), Patty's Block Coury Clone (2 fermenters), Pommard Clone (1 fermenter), East Liberty Wadensvil (2 fermenters)
- **40% Whole Cluster:** East Liberty Dijon 115 (2 fermenters), Heritage Dijon 115 Rows 1-25 (1 fermenter)
- **60% Whole Cluster:** Coury, Old Vine (2 fermenters), East Liberty Wadensvil (2 fermenters), Heritage Dijon 115 Rows 60-81 (3 fermenters), Dijon 667 (2 fermenters), Pommard (1 fermenter)
- **100% Whole Cluster:** East Liberty Wadensvil (3 fermenters), East Liberty Dijon 115 (3 fermenters), Heritage Dijon 115 Rows 1-25 (1 fermenter), Pommard (1 fermenter)

Winemaking: Fermentations were managed 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 generally 3-4 days with a couple of blocks getting up to between 6-7 days. Full fermentation from beginning to pressing was 16-17 days except for the 100% whole cluster ferments which were between 19-20 days. 24-48 hour settling prior to being racked to barrel. All wines on full lees until assemblage for bottling. Bottled without fining or filtration.

Barrels: This 89-barrel bottling consists of a variety of barrel ages and cooperages. There are 6 new barrels (6.7%) and 24 once-used barrels (27%) in this bottling. The attempt here is to minimize the barrel tannin and darker flavors on a wine that already is tannin dense and darkly fruited. We believe in the natural gravitas of this vineyard and wine. We also want to provide people buying this at the incredible price it comes at the opportunity to drink it on the younger side and enjoy the primary fruit that stuffs this wine but that can be easily obscured by a set of newer barrels that work with the wine's inherent darkness and structure and makes the wine perhaps more precious and precocious but not something that matches up with its price point.

- Coury Clone, Old Vine: 3 barrels
- Coury Clone, Patty's Block: 10 barrels
- Dijon 115 East Liberty: 14 barrels
- Dijon 115 Heritage Block Rows 1-25: 11 barrels
- Dijon 115 Heritage Block Rows 60-81: 13 barrels
- Dijon 667: 5 barrels
- Pommard Clone: 9 barrels
- Wadensvil East Liberty Block: 15 barrels
- Wadensvil West Liberty Block: 9 barrels

Notes: This bottling represents one of our highest QPR wines each and every vintage. Because we have fully committed to this site we take more acreage of Pinot Noir than any of the other wineries that pull fruit from here. Because we take a lot by both volume and diversity of blocks and clones and because we choose to bottle some barrels from some of the individual blocks we can create a larger bottling that is still full of Freedom Hill goodness while coming in at a price atypical of Freedom Hill Vineyard made by any other producer. We're proud to be able to offer a Pinot Noir from one of Oregon's premier vineyard sites at a price that many entry level, blended Pinot Noirs go for. This finished with a TA of 5.8, a pH of 3.53 and was bottled with under 25 ppm free SO_2 and less than 75 ppm total SO_2.

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 2024 Freedom Hill Vineyard Pinot Noir doesn't miss a beat with the numerous Freedom Hill classic bottlings that have come before it. Freedom Hill is known for dark, elaborately pigmented wines with a wealth of fruit, generous mouthfeel and a generous dollop of tannins that gives the wine framework and dimension. This is our 12th bottling of the Freedom Hill "classic" (as we refer to it) bottling, dating back to our first vintage in 2012. Were we not to have the elaborate clonal bottlings this would be seen as one of the greatest Freedom Hill Vineyard bottlings we have ever done. The addition of the West Liberty Block of Wadensvil and the Dijon 667 add a combination of suave elegance and deep, fruitacular exuberance respectively. While still lingering in that Steakhouse Pinot Noir territory with its intensity and structure, there is an obviously greater amount of red fruit and finesse in this bottling than we have ever seen before. The wine dramatically overdelivers for its price point.