



## 2021 Freedom Hill Vineyard Pinot Noir

**AVA:** Mt. Pisgah-Polk County

**LOCATION:** Bursell Rd

**ELEVATION:** 500'

**SOIL TYPE:** Bellpine (ancient seabed)

**YEAR PLANTED:** started in 1982

**CLONAL MATERIAL:** Multiple Clones- see below

**VINEYARD SIZE:** 93-acre vineyard

**PICKING DATE:** Variable-see below

**TONS/ACRE:** Variable-see below

**OWNER:** Dan and Helen Dusschee

**PRODUCTION:** 1,104 cases bottled

**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.

**Site Characteristics:** Freedom Hill Vineyard lies toward the eastern edge of the Coast Range Foothills. While associated geographically with the Eola-Amity Hills, the site lies south of the Vanduzer AVA, outside of the town of Monmouth. The vineyard is planted on a marine sedimentary type of soil known as Bellpine. Since the vineyard is just south of the Van Duzer wind corridor, it allows for more consistent average temperatures due to a lack of afternoon and evening offshore breezes rolling through.

**PGC Blocks:** This is a bottling largely based on two Dijon 115 blocks with additional fruit from other interesting and diverse sources to round it out into a unique and diverse Freedom Hill Classic bottling.

- **Coury Clone:** .85 acres. 2010 planting. California heritage clone with an unusual growing pattern that best suits a four fruiting cane trellising system. Clusters are extremely small and fruit is very intense.
- **Dijon 115 Heritage Rows 1-25:** 1.35 acres. 2007 planting. Comes in after Dijon 777 and 667 in Oregon so not particularly heavily planted but does well.
- **Dijon 115 Heritage Rows 60-81:** 2.69 acres. While a Dijon clone, this is better known and far more widely planted in California than Oregon. Bountiful clone with small clusters and dynamic fruit profile.
- **Pommard:** 1.91 acres (less than half producing). 1978 planting. Interesting and unique clone set into a swale with cooling influences abounding. Extremely short plants and tiny clusters.
- **Wadensvil East Liberty Block:** .2 acres. 2002 planting. Huge mix of at least seven and maybe nine different clones. Selection unknown.
- **Wadensvil Heritage Block:** 2.03 acres. 2006 planting. California heritage clone. Tucked into the highest portion of the vineyard along the eastern tree line. Variable cluster sizes and shapes. Produces well and tends toward highly pigmented and structured wines.

**Farming Practices:** Since 2013 Freedom Hill Vineyard has been moving diligently and consistently from conventional farming practices to organic farming. While it's not 100% turned to organic, practices are 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 3: Coury 3.87 tons (2.58 tpa), September 8 Pommard 6.3 tons (3.15 tons/acre), September 10 Wadensvil Heritage Block 6.76 tons (3.38 tons/acre), September 16 Dijon 115 Rows 1-25 6.16 tons (2.13 tpa) and Dijon 115 Rows 60-81 4.69 tons (3.13 tons/acre), September 23 East Liberty Dijon 115 7.11 tons (2.1 tons/acre), September 25 East Liberty Wadensvil 8.83 tons (2.94 tons/acre).

**Vinification:** Multiple different approaches:

- Destemmed: Heritage Wadensvil (4 fermenters), Dijon 115 Rows 60-81 (2 fermenters), East Liberty Dijon 115 and Wadensvil
- 33% Whole Cluster: Coury Clone (2 fermenters)
- 40% Whole Cluster: Pommard (3 fermenters), Dijon 115 Rows 1-25 and 60-81 (6 fermenters)

**Winemaking:** Fermentations were managed by a combination of pump overs 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 the exception of the Pommard which was between 6-7 days. Full fermentation from beginning to pressing was 16-17 days except for the Pommard which was 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 45-barrel bottling consists mostly of neutral barrels with the exception of 2 new barrels used on the Dijon 115 Rows 1-25 and 10 once filled barrels used on the East Liberty Wadensvil and Pommard. The wine was in barrel until late August and bottled in late September. Bottling consists of:

- Coury Clone: 8 barrels
- Dijon 115 Heritage Block Rows 1-25: 2.5 barrels
- Dijon 115 Heritage Block Rows 60-81: 14 barrels
- Pommard: 2 barrels
- Wadensvil East Liberty Block: 13.5 barrels
- Wadensvil Heritage Block: 5 barrels

**Notes:** This bottling represents one of our highest QPR wines each 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 of the volume and diversity of blocks and clones, we choose to bottle some barrels as individual labels which also allows us to create a larger bottling that is still full of Freedom Hill goodness while coming in at a price atypical of most Freedom Hill Vineyards made by other producers. 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. Freedom Hill is known for dark, elaborately pigmented wines with a wealth of fruit, generous mouthfeel and a dollop of tannins that gives the wine framework and dimension. While this wine is definitely not a lightweight, it is far from some bruising or sultry wine. It has intense red/black fruits, earthy spices and just a little bit of grip. This Freedom Hill Classic bottling will be excellent in its youth but will have solid footing and great upside for well over a decade.