

An aerial photograph of a vineyard and farm buildings. The vineyard is in the center, with rows of grapevines that are mostly yellow, indicating autumn. The farm buildings are in the foreground, with a red roof and a white roof. There are several cars parked in a lot. The background shows a forested hillside and a lake. The text "Patricia Green Cellars" is overlaid in white, with "Virtual Tasting 2/26/21" below it.

Patricia Green Cellars

Virtual Tasting 2/26/21



Your Host...

Abigail Neilan

*Certified Sommelier, Court of
Master Sommeliers*

*Certified Specialist of Wine, Society
of Wine Educators*



- From Maryland, lived in Napa 10yr
- Degree in Classical Literature and Languages from Univ. of MD
- Avid hiker & outdoors enthusiast
- Best dog in the world

Interesting Willamette Valley Facts

- Pronounced Will-Am-Et - “It’s Willamette, Damn It!”
- Only 1% of US wine is grown in the Willamette Valley
- Home to $\frac{3}{4}$ of Oregon’s population
- Grass seed capital of the world (bad for allergies)
- 99% of US hazelnuts are grown in the Willamette (3.5% of global production)
- 20% of US hops are grown here
- #1 producer of Christmas Trees in the US
- Largest meteorite in N. America (32,000#s) was found here
- Famous Folks:
 - James Beard (chef)
 - Matt Groening (Simpsons)
 - Sally Struthers (actress)
 - Tommy Thayer (Kiss)
 - Beverly Cleary (author)

Historical Context

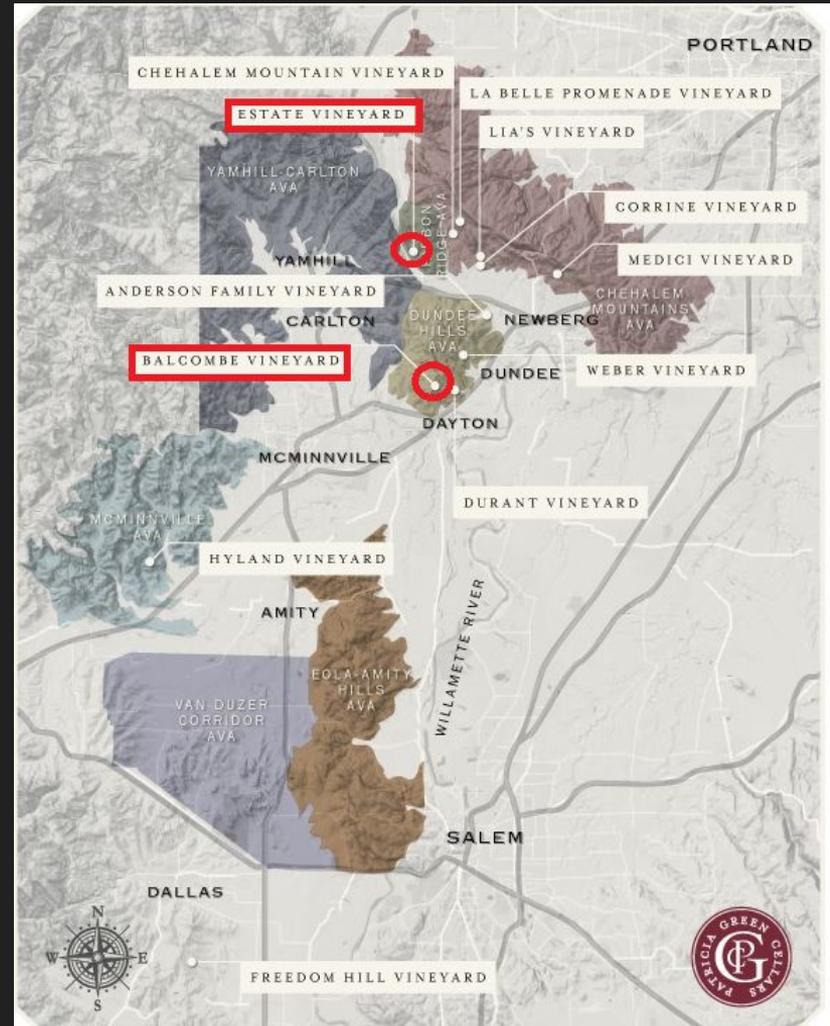
- 15-6 million years ago the Pacific Plate subducted the North American Plate
 - Kicked off volcanic era that gave us the Columbia River Basalt Flow
 - Chehalem Mountains, Dundee Hills, Eola-Amity Hills
- 18 - 15 thousand years ago (recent history): Missoula Floods
 - Filled the WV up like a bathtub, left behind deep, comparatively fertile sediments
- 1965 First Pinot Noir planted by David Lett of Eyrie Vineyards
- 1993 Patty starts as head winemaker at Torii Mor, hires Jim in '95
- 2000 Patty and Jim start Patricia Green Cellars
 - Organic, dry farmed vineyards, mostly own-rooted from the 70s/80s. Native yeast ferment, piegaje, minimal oak, unfiltered and unfined.
- 2014 Jim's first vintage as head winemaker (nothing changes)
 - Changes to the winemaking program (adding wines) are really the result of vineyard maturity



Vineyards We Farm:

Estate - 30 acres on
Ribbon Ridge

Balcombe - 7.25 acres
in Dundee Hills



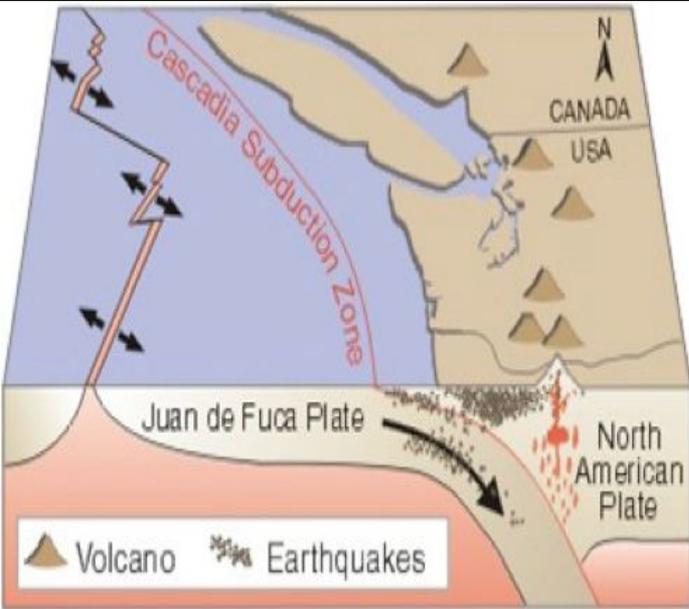
Patricia Green Cellars Estate Vineyard - 30ac



'Waves' of Soil Creation in the Willamette Valley:

Plates Collide

lifts up ancient ocean floor
marine sedimentary



Columbia River Basalt Flow

creates new parent material
volcanic



Missoula Floods

drowns basalt flow & buries under young sediments
marine sedimentary



*does not include wind-blown loess which is not on any of our vineyards

Origin

Modern river alluvium
Missoula floods
Ice Age Winds

Age

15-0 Ka
18-15 Ka
1 Ma- 50 Ka

Resultant Soils

Columbia River
Basalt flows

17-13 Ma

Dundee Hills

Deposition of
shallow-water
marine sediments

40-20 Ma

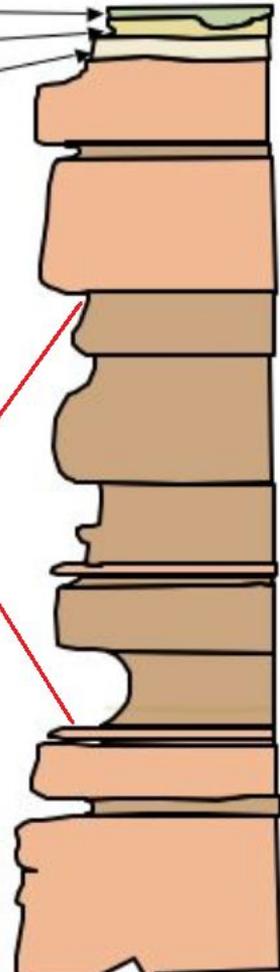
**Ribbon Ridge &
Mt. Pisgah**

Deposition of
deep marine sediments
with basalt intrusions

50-45 Ma

Accretion of oceanic
basalt terrane to
N. America

50 Ma



- Mud and sand
- Silt and sand
- Loess (wind-blown silt)
- Red basaltic clay-loams
- Silty loams derived from sedimentary sandstone and siltstone
- Silty loams derived from siltstone and basalt intrusions
- Basaltic soils at the top of the Coast Range (not a vineyard soil)

Volcanic v. Marine Sedimentary Soils

Volcanic:

“Younger” soils (15-6mya).

Iron-rich clay which holds water and nutrients better = richer wines.

Wines are generally red-fruited.

Marine Sedimentary:

2 types: ancient (~35 mya from ocean floor) & missoula flood soil (18-15kya - not usually used for grapes).

Well-draining, nutrient deficient soils.

Generally darker (blue/black) fruited and very textural wines.

Volcanic Soil



Marine Sedimentary Soil



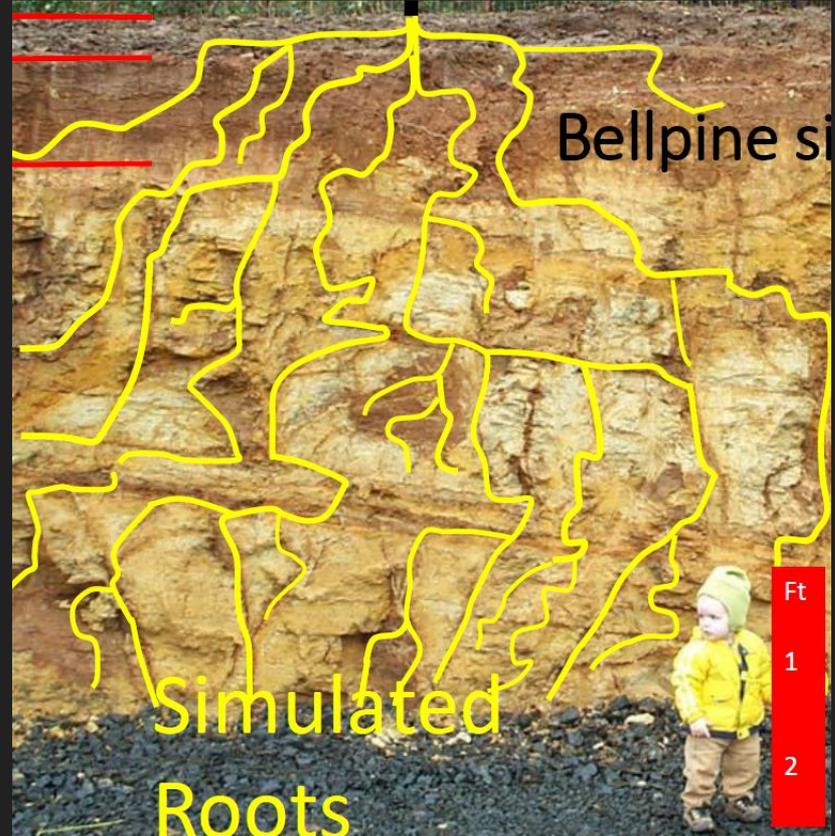
Wellsdale (Chehalem)

formed entirely from sedimentary rock material
all ancient pacific ocean floor



Bellpine (Freedom Hill)

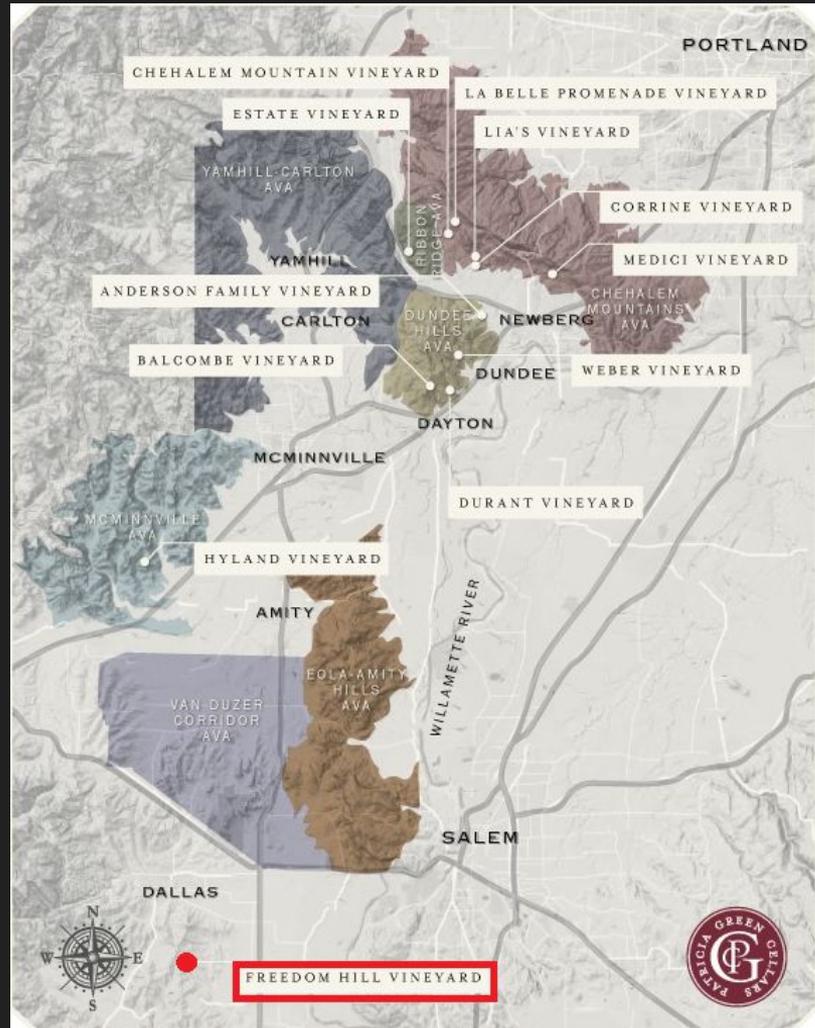
clay loam over sandstone
younger material over ancient





Freedom Hill Vineyard

Freedom Hill Vineyard
relative to the other
vineyards from who we
currently purchase fruit



Freedom Hill / Mount Pisgah Characteristics

- Freedom Hill Vineyard lies toward the eastern edge of the Coast Range Foothills, south and west of the border of the Eola-Amity Hill Appellation outside of the town of Monmouth.
- The vineyard is located just south of the Van Duzer wind corridor which allows for more consistent average temperatures (lower than upvalley temps) due to a lack of afternoon and evening offshore breezes rolling through (as opposed to Eola-Amity Hills which has more extreme temperature shift).

Freedom Hill Vineyard

- Planted in 1982 by Dan & Helen Dusschee (now farmed by their son Dustin)
- We purchase around 16 acres of the 100+ they farm
- 4 different clones: Pommard, Dijon 115, Cury, Wadensvil
- Marine Sedimentary Soil (Bellpine - similar to Estate but not quite as deep & more alluvium and rock based than sand/siltstone based)
- Totally different microclimate - in the warmest spot of the valley but influenced by Van Duzer corridor cooling effect
- Wines produced:
 - Freedom Hill 'Classic'
 - Freedom Hill Pommard
 - Freedom Hill Wadensvil
 - Freedom Hill Dijon 115
 - Freedom Hill Cury Clone
 - Freedom Hill "Perspicacious"

2018 Freedom Hill Vineyard (Classic)

SOIL TYPE: Bellpine (marine sedimentary)

YEAR PLANTED: various 1998-2004

CLONAL MATERIAL: 65% Dijon 115, 32% Wadnesvil, 2% each Pommard & Coury Clone

This is our 7th vintage with Freedom Hill Vineyard. Currently we purchase just under 16 acres of fruit from this magnificent vineyard. The acreage is spread across 8 different blocks containing 4 clones. This bottling, ultimately, is the expression of the vineyard at a broader level as it includes at least some wine from every single block, clone and winemaking technique. It has deep red pigmentation, floral aromatics, intense mid-palate sweetness with structured and very fine finishing tannins. It is funny to us that this is our “regular” bottling of Freedom Hill simply due to the existence of our small clonal bottlings (here at PGC we have taken to calling it “Freedom Hill Classic”). By any measure this is a terrific, site-specific Pinot Noir from one of Oregon’s classic and historical vineyards. 1,160 cases bottled

*93 Points, Wine Enthusiast

Freedom Hill Vineyard, Pommard Clone



2018 Freedom Hill Vineyard, Pommard Clone

SOIL TYPE: Bellpine (marine sedimentary)

YEAR PLANTED: 2001

CLONAL MATERIAL: Pommard

TONS/ACRE: 2.17

We work with Pommard clone more than any other clone. There is something to Pommard that makes it not only stand out, but has the capacity to stand on its own as a complete wine. Of the four clonal designated wines we bottle from the site, this one seems to capture what may be the historical view of Freedom Hill Vineyard. This section of the vineyard was re-planted in 2001 and this is the only block of Freedom Hill Vineyard where we do not use any whole clusters in the fermentation. This wine shows savory tones mixed with wild, brambly fruits on the nose and drinks at a high-pitched level with bright, crunchy red fruits, earth-born characteristics and a distinct spicy note on the finish. 243 cases bottled

*92 Points, Wine Enthusiast

“Could pass for a New World Richebourg” Josh Reynolds, Vinous

Freedom Hill Vineyard, Coury Clone



2018 Freedom Hill Vineyard, Coury Clone

SOIL TYPE: Bellpine (marine sedimentary)

YEAR PLANTED: 2000

CLONAL MATERIAL: Coury

TONS/ACRE: 3.16

This section of the vineyard was planted in 2000 and the cuttings came from the 1972 section of Coury Clone at Hyland Vineyard. What all this amounts to is that this is one of the most fascinating single vineyard bottlings we make on a yearly basis. Coury Clone is definitely something that leads with the nose first and foremost. This bottling shows the flipside of Freedom Hill Vineyard which is known for power, intensity, sap-laden wines with lots of structure. This is graceful and aromatic, and while intense, it is discreetly so. Amongst the staff at Patricia Green Cellars this particular bottling is a distinct favorite. 229 cases bottled

*93 Points, Wine Enthusiast

Freedom Hill Vineyard “Perspicacious” (Coury)



2015 Freedom Hill Vineyard “Perspicacious”

SOIL TYPE: Bellpine (marine sedimentary)

YEAR PLANTED: 2000

CLONAL MATERIAL: Coury

TONS/ACRE: 3.16

“Perspicacious” is the pet project of our winemaker Jim Anderson. The fruit for the 2015 vintage comes from the Coury Clone block of Freedom Hill Vineyard - it is a single fermenter done with 100% whole cluster fermentation (regular Coury is 50%) and was the only fermenter to be pigeaged twice per day rather than once. These two distinct decisions led to a wine that is easily the most provocative wine we have ever produced. The wine takes on both the incredibly complex aromatic nature of Coury Clone and the evocative nature of 100% whole cluster fermentations. The result are incredible aromatics unlike anything seen in the vast, vast majority of domestic Pinot Noirs. It is an amazing and interesting Pinot Noir that we believe has the capacity to help define what can be done in the United States with Pinot Noir. 96 cases bottled.

*96 Points, Vinous

From the Drinkability Chart...

WINE	2015	2016	2017	2018
Pinot Noir, Freedom Hill Vineyard	<i>Drink or Hold</i>	<i>Hold or Drink</i>	<i>Hold or Drink</i>	<i>Hold or Drink</i>
Pinot Noir, Freedom Hill Vineyard, Coury Clone	<i>Hold or Drink</i>	<i>Hold</i>	<i>Hold</i>	<i>Hold</i>
Pinot Noir, Freedom Hill Vineyard, Dijon 115 Clone	<i>Hold or Drink</i>	<i>Hold</i>	<i>Hold</i>	<i>Hold</i>
Pinot Noir, Freedom Hill Vineyard, Perspicacious Cuvee	<i>Hold</i>			
Pinot Noir, Freedom Hill Vineyard, Pommard Clone	<i>Drink or Hold</i>	<i>Hold</i>	<i>Hold</i>	<i>Hold</i>

