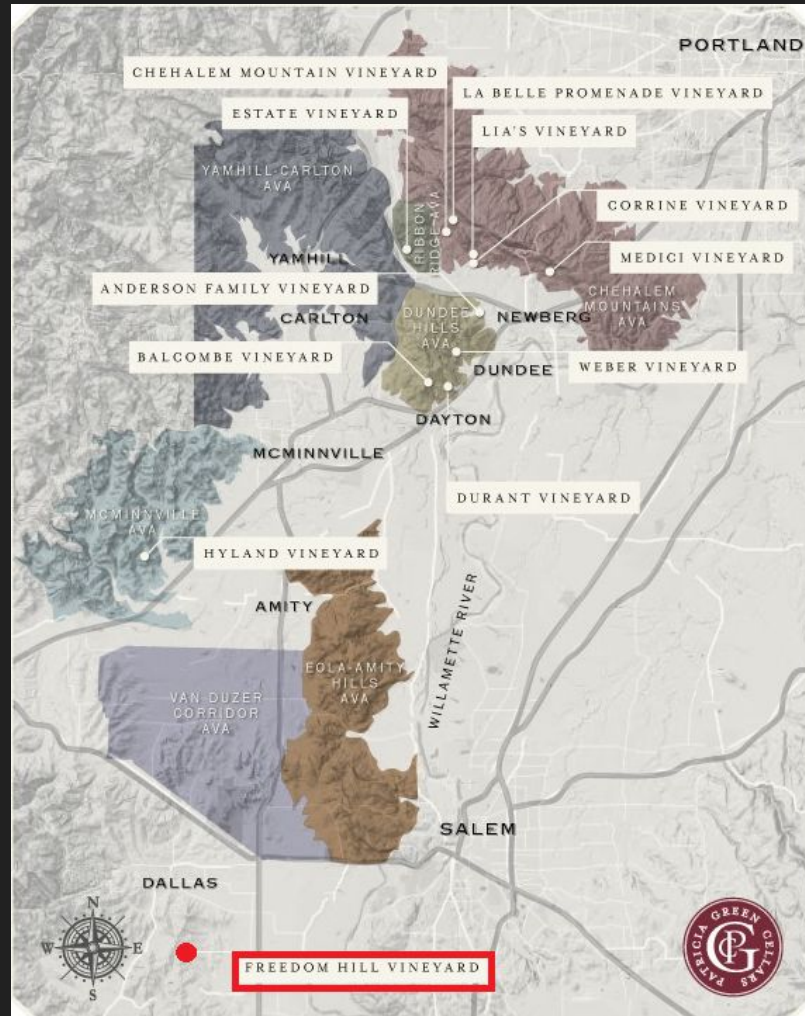


An aerial photograph of a vast vineyard. The rows of grapevines are neatly organized and separated by dirt paths. The landscape is hilly, with a dense forest of evergreen trees on the left and right sides. In the background, there are rolling hills and a small cluster of buildings, possibly a farm or winery. The lighting suggests a late afternoon or early morning setting, with a warm, golden glow.

# 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, Coury, 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 (influenced by Van Duzer corridor)
- Wines produced:
  - Freedom Hill “Classic”
  - Freedom Hill Pommard
  - Freedom Hill Wadensvil
  - Freedom Hill Dijon 115
  - Freedom Hill Coury Clone
  - Freedom Hill “Perspicacious”

# 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.

\*92 Points, Wine Enthusiast

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

# Freedom Hill Vineyard, Pommard Clone



# Freedom Hill Vineyard, Dijon 115 Clone

SOIL TYPE: Bellpine (marine sedimentary)

YEAR PLANTED: 2004

CLONAL MATERIAL: Dijon 115

TONS/ACRE: 3.34

Simply the most provocative, distinct and thrilling barrels of all the sores of Dijon 155 barrels from which we have to choose. The relationship between this block's fruit and tightly wound, highly evocative aromatic quality of Pinot Noir that we know Oregon can produce under the best of circumstances is perfect. The Duschee's dedication to increasing the quality of their farming and moving from sustainable farming to organic farming is paying dividends in the health of all their plants and the quality of fruit those plants are producing. This particular block has adapted quickly and the fruit and wine show the results. While Freedom Hill is historically known for its power and structure, it is evolving as it matures as a site that layers beauty on top of that infrastructure. This wine has floral tones, graphite, herbs, red fruit and saline notes all intertwined even at this young age. There is still power, but the tannins are incredibly fine-grained making for a wine of precision, length and complexity.

“Shares the traits of Romanee St. Vivant” Josh Reynolds, Vinous

# Freedom Hill Vineyard, Dijon 115 Clone





# 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.

# Freedom Hill Vineyard, Coury Clone



# Freedom Hill Vineyard, Wadnesvil Clone

SOIL TYPE: Bellpine (marine sedimentary)

YEAR PLANTED: 1998

CLONAL MATERIAL: Wadesnvil

TONS/ACRE: 3.43

Both rich with bright fruit combined with structure and density, but also showing finesse. This wine has stood out as one of the top wines in the cellar since ferments really started taking shape this spring. A wine where the red-fruited nature of the clone gives it a different flavor profile than all the other wines, but the clone's natural transparency allows for the inherent structure of the vineyard to be portrayed. This is a paradoxical wine in ways, but incredibly interesting. While this is serious in structure and clearly a wine that will benefit from time there is such an appealing level of fruit and texture that drinking it in its relative youth is far from a bad idea. This is a showstopper in many ways and few domestic Pinot Noirs reach this level of overall intensity in all the relevant categories. Act according to your nature.

\*92 Points, Wine Enthusiast

# Freedom Hill Vineyard, Wadensvil Clone

