



2015 “Perspicacious”

Pinot Noir - Freedom Hill Vineyard

2015 “Perspicacious” Pinot Noir



“The idea of making this wine came about when we signed on with Freedom Hill Vineyard in 2012. We felt that we might have found a vineyard that has the capacity to produce a wine with the depth, structure, minerality and complexity that we were looking for to showcase our belief in the ability to produce truly extraordinary Pinot Noirs here in Oregon. There are only three barrels of this wine made. This is one of the most special, distinct and amazing bottle of Pinot Noir we have produced.” - Jim Anderson, Winemaker

2015 “Perspicacious” Pinot Noir

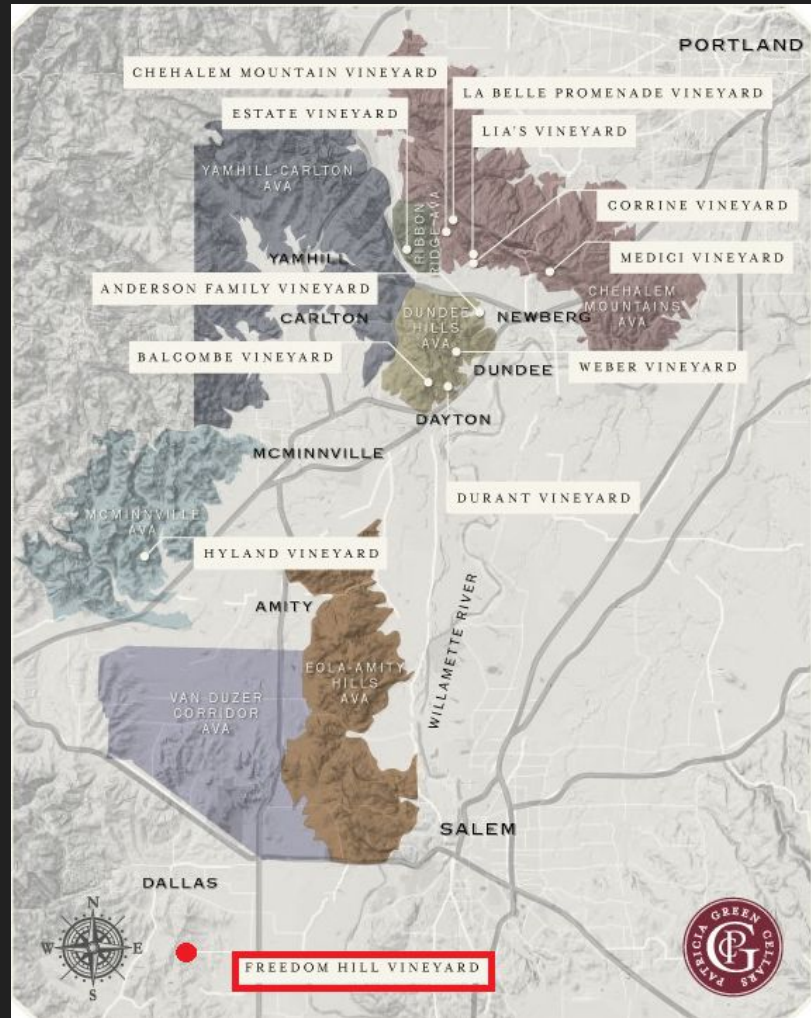
This is Winemaker Jim Anderson’s pet project.

The fruit comes from the Coury Clone block in Freedom Hill Vineyard, and was done with 100% whole cluster fermentation (the regular bottling of Coury Clone was 50% whole cluster). Unlike any other fermenter from the entirety of the vintage, this was pigeaged twice per day rather than 1x/ day.

The wine takes on the incredibly complex aromatic nature of both the Coury Clone itself and the evocative nature of 100% whole cluster fermentations and the aromatics are simply unlike anything seen in the vast, vast majority of domestic Pinot Noirs. The extra pigeage per day also created a larger swath of tannins in the wine while also extracting a slightly greater level of fruit intensity giving this wine both an impossible interplay of drinkability of fruit and longevity of structure. 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.

The 2015 received the highest score ever given to an American Pinot Noir by Vinous.com of 96 points.

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, Coury Clone

