PATRICIA GREEN CELLARS

2015 Freedom Hill Vineyard
Willamette Valley Appellation

Location: Eola-Amity Hills is a sub-appellation of the Willamette Valley AVA located just west-northwest of Salem, Oregon's state capitol.

Wine history: The agricultural history of this area near Salem dates back to the mid-1850s, though it wasn't until the 1970s that winemakers started to discover the area as having ideal growing conditions for high-quality wine grapes. It was around this time that a few modern pioneers, including Don Byard of Hidden Springs, planted a patchwork of vineyards in the Eola-Amity Hills. Soon after, other pioneers followed suite and today this area produces world-class, handcrafted cool-climate varietals. The appellation became official in 2006.

Climate: The Eola-Amity Hills region enjoys a temperate climate of warm summers and mild winters, and 40 inches of annual rain, most of which falls outside of the growing season. Average maximum temperatures are 62 degrees Fahrenheit in April and 83 degrees Fahrenheit in July, which contributes to the ideal conditions for the cool-climate grape varieties that dominate the Eola-Amity Hills. The climate in this region is greatly influenced by its position due east of the Van Duzer Corridor, which provides a break in the coast range that allows cool Pacific Ocean air to flow through. This drops temperatures in the region dramatically, especially during late summer afternoons, helping to keep grape acids firm.

Soil: The soils in the Eola-Amity Hills predominantly contain volcanic basalt from ancient lava flows as well as marine sedimentary rocks and alluvial deposits at the lower elevations of the ridge. This combination results in a relatively shallow, rocky set of well-drained soils, which typically produce small grapes with great concentration.

Topography: The Eola Hills, and its northern extension, the Amity Hills, are part of a North Willamette Valley hill chain that developed out of intense volcanic activity and the collision of the Pacific and North American plates. The main ridge of the Eola Hills runs north-south and has numerous lateral ridges on both sides that run east-west. The majority of the region's vineyard sites exist at elevations between 250 to 700 feet.

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 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. 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 ultimately settling onto a site destined to be seen as 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 phyloxera replantings and expansion of the site have shown that there is a clear and indomitable of terroir here. We had the great fortune of being in the right place at the right time with the right need for fruit in 2012 and we have had the great fortune to produce what we consider to be some of the greatest and most focused Pinot Noirs we have ever made.

Wine Making and Notes: This is our fourth vintage with Freedom Hill Vineyard. Currently we purchase just under 9 acres from this magnificent vineyard. The acreage is spread across 5 different blocks containing 3 different clones. This bottling, ultimately, is the expression of the vineyard at its most broad and expansive as it includes at least some wine from every single block and clone and winemaking technique. The Pommard Clone Block was 100% de-stemmed as were portions of two of the three Dijon 115 blocks. The remaining Dijon 115 fermenters were done with anywhere from 15% to 50% whole cluster fermentations. The entirety of the Coury Clone Block were fermented with 50% whole clusters in the fermentation. De-stemmed fruit saw a normal 4-6 day cold soak, 1x/day punch down and pressing

before the end of fermentation. Whole cluster fermentations generally saw an extended cold soak of 6-8 days, 1x/day pump-overs until passing the apex of fermentation when they were pigeaged 1x/day and then allowed to finish fermentation before pressing.

This bottling is comprised of 91% Dijon 115 across all three blocks. About 10% of those barrels were completely de-stemmed. Another 15% came from 100% whole cluster ferments with balance from barrels containing wine that had 15%-50% whole cluster fermentations. The Coury and Pommard round out the blend. This wine was in barrel for a little less than a year in 13% new oak and a combination of once-five times used barrels. This has the deep pigmentation, floral aromatics, intense mid-palate sweetness and structured finishing tannins that provide the wine with enough fortitude to hold the fruit sweetness well in check. This balances at a very high level. For all the dry extract-laden fruit here there is a wealth of acidity and tannin that are actually the dominant forces in the wine and ensure that this is a focused, smart and incredibly delicious Pinot Noir. This has so much to it that it will drink well almost immediately but has an upside that is clearly well more than a decade away.

Production: 898 cases bottled.