



2016 Freedom Hill Vineyard, Dijon Clone 115 Pinot Noir

AVA: Willamette Valley

LOCATION: Burnell Rd.

ELEVATION: 500'

SOIL TYPE: Bellpine

YEAR PLANTED: 2004

CLONAL MATERIAL: 100% Dijon 115

VINEYARD SIZE: 85-acre vineyard, 11-acre PGC block

VINIFICATION: 1.5-ton open-top fermenters done with 100% whole cluster and 50% whole cluster fermentations.

PICKING DATE: 9/19/16

TONS/ACRE: 2.9

OWNERS: Dan and Helen Dusschee

PRODUCTION: 440 cases bottled

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 of 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 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 replantings, expansion of the site has shown that there is a distinct and indomitable terroir. 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.

Winemaking and Notes: As always this is simply perfect material from one single block of the vineyard (East Liberty Block), all Dijon 115 Clone Pinot Noir planted in 2004. This bottling has always emphasized the ability of whole cluster fermentation to shine with fruit from this vineyard. Nine barrels came from 50% whole cluster ferments, 5 from 100% and 4 from 20% whole cluster ferments. This mix deftly mixes the more fruit forward aspects of lower whole cluster usage with the aromatic and complexity inherent to higher whole cluster ferments. There are no new barrels on this wine and, in fact, there is only one barrel that was used just once previously. The bulk of the barrels used for this wine were completely neutral so to further enhance the incredible nature of this vineyard-driven bottling. This has a strong, black-fruited tone to it with a range of flavors and spices mingled in for complexity. The tannins are sticky and firm and born entirely of the fruit. This wine will reward with a long life of aging, but will also be appreciated by fans of intense and sinewy Pinots in its youth.

