



## 2016 Freedom Hill Vineyard Pinot Noir

**AVA:** Willamette Valley

**LOCATION:** Burnell Rd.

**ELEVATION:** 500'

**SOIL TYPE:** Bellpine

**YEAR PLANTED:** 2000

**CLONAL MATERIAL:** 100% Coury

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

**VINIFICATION:** Various: fermentations ranging from 0-100% in both 1.75- and 2.5-top open-top fermenters

**PICKING DATE:** 9/19/16

**TONS/ACRE:** Approx. 3.25

**OWNERS:** Dan and Helen Dusschee

**PRODUCTION:** 859 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:** This is our fourth vintage with Freedom Hill Vineyard. Currently we purchase just under 9 acres of fruit 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 a broader level as it includes at least some wine from every single block, clone, and winemaking technique. The Pommard Clone Block was 100% de-stemmed as was a portion of one of the three Dijon 115 blocks. The remaining Dijon 115 fermenters were done with anywhere from 20-100% whole cluster fermentations. The entirety of the Coury Clone Block was fermented with 35% whole clusters in the fermentation. All of our fermentations are either pigeaged from the first day on or receive a day or two of pumpover before being pigeaged. While there was a large range due to the amount of different Freedom Hill fermentations, these grapes 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 94% Dijon 115 across all three blocks. About 7% of those barrels were completely de-stemmed. Another 25% came from 100% whole cluster ferments with balance from barrels containing wine that had 20%-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 9% new oak and a combination of once-five times used barrels. It has the deep pigmentation, floral aromatics, intense mid-palate sweetness with structured 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. By any measure this is a terrific, site-specific Pinot Noir from one of Oregon's classic and historical vineyards. This has incredibly well-farmed material that provides the wine with great intensity and balance. This is far from "regular" but nonetheless here at PGC that is what it is. Bang for the buck/Quality-to-price ratio/however you want to term it, this wine is off the charts. This has so much to it that it will drink well almost immediately, but the upside is that it will drink beautifully a decade from now.