



2017 Freedom Hill Vineyard, Wadensvil Clone Pinot Noir

AVA: Willamette Valley

LOCATION: Burnell Rd., Dallas, OR

ELEVATION: 500'

SOIL TYPE: Bellpine

YEAR PLANTED: 1998

CLONAL MATERIAL: 100% Wadensvil

VINEYARD SIZE: 85-acre vineyard, 1.1-acre PGC block

VINIFICATION: 1.75-ton open-top fermenters done with 100% whole clusters, 50% and 25%.

PICKING DATE: 09/27/17

TONS/ACRE: 3.23

OWNERS: Dan and Helen Dusschee

PRODUCTION: 216 cases bottled

****Wine Club only**

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 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: From 2012-2016 we received the same five sections of Freedom Hill vineyard that allowed us to make the Freedom Hill Classic bottling and the 3 clonal bottlings. It would seem crazy for us to want to take on yet another clone from the vineyard but when we were offered a section of Wadensvil there was simply no way we could turn it down. Wadensvil does extremely well planted in marine soils and given that Freedom Hill has produced some of our most provocative wines over the years we wanted to see what we could turn out with that clones as well. We had 3 fermenters and did one 100% whole cluster, one 50% and another 25% to see what sort of differences the percentages would bring to bear in the wines. We actually liked them all so much we ended up pressing them together to meld their differences together straight away. Out of the 14 barrels we selected 8 for this bottling, 2 of which were new.

A relative newcomer for us but given our predilection for this clone and our love of this vineyard this is a no-brainer. We only started getting this 1998 planting in 2017 so it has not been a part of the line-up over our first five vintage with Freedom Hill but it is a natural fit for us and the wine merits the distinction of a separate bottling. 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 rush through. A paradoxical wine in ways but incredibly interesting. This is a pretty intense wine and may not fit the bill for everyone, at least in the short run. This has some pretty serious structure underlying the concentrated fruit. Not a lot of American Pinot Noirs are constructed in this manner so it may be something that folks with a taste for Burgundy are a bit more accustomed to.