



2021 FREEDOM HILL VINEYARD PINOT NOIR

YEAR PLANTED & ACREAGE: Original 1982, replant 2000-2004, KWC Blocks are 9.05 acres

SPACING: 8 X 5 ft. , 1,089 vines/acre

ELEVATION & ASPECT: 450 ft. , East

CLONES & ROOTSTOCK: 667 on 101-14, Wadenswil on 44-53, Pommard on 44-53, 777 on 44-53 and 101-14, 115 on 3309, Coury on 101-14, 5 on 3309

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Bellpine

AVA: Willamette Valley



TASTING NOTES: Savory, floral and spice focused—Bright tones of tart cherry and passionfruit on the nose blend with sumptuous black raspberry, turned earth and hints of fresh honey. Supple and lithe on the palate with a lingering finish.

VINTAGE: Our crop level averaged just under three tons this year which was perfect for the accumulated heat we experienced over the growing season. Disease was nonexistent with the dry conditions of the summer months and the fermentation's proceeded perfectly with nary a one going "sideways" on us. The wine is rich, expressive, detailed and deeply colored.

FARMING: Sustainably farmed

AGING REGIME: 10-11 months in 20% new French oak barrels

ALCOHOL: 12.6%

pH: 3.67

TA: 4.9 g/L

PRODUCTION: 340 cases

SCORES: No reviews yet



Artwork showing the practice of racking with inert gas.