



2024

FREEDOM HILL VINEYARD PINOT BLANC

YEAR PLANTED & ACREAGE: Pinot blanc vines planted in 1994, 2007, 2008 and 2012. 6 acres total. KWC sources 1.5 acres.

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

ELEVATION & ASPECT: 450 ft. , East

CLONES & ROOTSTOCK: Clone 5 on 3309 rootstock

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Bellpine

AVA: Mount Pisgah



TASTING NOTES: Zesty citrus and lime with juicy notes of honeydew, lemon, and pear, layered with soft cashew. Refreshing, clean, and vibrant on the palate.

VINTAGE: 2024 was an ideal year in the vineyard. The season was long and mild, with only two days reaching 100 degrees and no dramatic shifts in temperature. Higher humidity didn't lead to any disease pressure, and the vines thrived in the steady conditions. Fruit developed early at low sugar levels, and the acids found their balance naturally. This kind of growing season brings depth and nuance- complex aromatics, layered flavor, and a refined texture that speaks to the year's harmony. The wines from 2024 are already showing remarkable character.

FARMING: Certified Organic farming is our baseline. High level evidence supported nutritional farming is our ultimate focus.

AGING REGIME: 8 months in neutral French oak

barrels **ALCOHOL:** 11.7%

pH: 3.11

TA: 6.0 g/L

PRODUCTION: 300 cases



Artwork by David Berkvam of a swag of mistletoe, commonly found in native oaks trees surrounding the vineyard.