

## *Freedom Hill Vineyard*

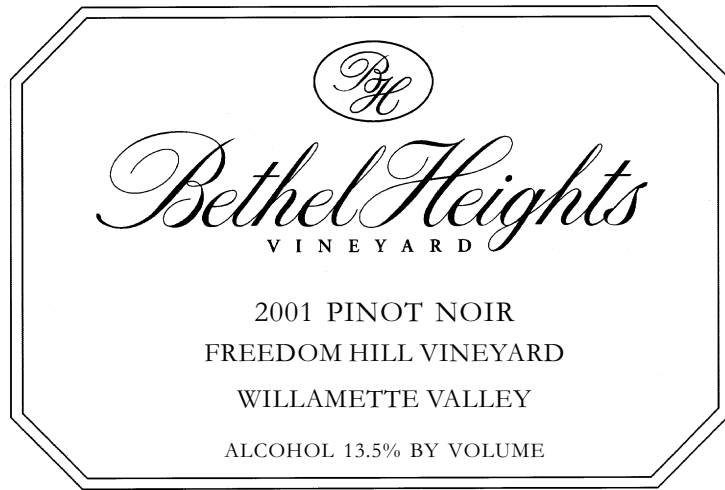
Established in 1982 by our friends Dan and Helen Dusschee, Freedom Hill is one of very few vineyards planted in the foothills of Oregon's Coast Range on ocean floor (Bellpine) soils.\* The wines grown there are distinctively different from wines grown on the volcanic soils of Bethel Heights estate vineyard in the Eola Hills; more robust and structured with firm tannins, the wines from Freedom Hill age extremely well.

For years Freedom Hill has provided fruit for highly acclaimed single-vineyard wines from such notable Oregon producers as Panther Creek, Ken Wright Cellars and St. Innocent. Bethel Heights has made a Freedom Hill Vineyard designated Pinot noir each vintage since 1997.

The Pinot noir we received from Freedom Hill in 2001 came primarily from Pommard clone vines planted in 1988 and trained on the exotic "wishbone trellis." It also includes a small amount of Wädenswil clone.

\* For a topographical map of the Willamette Valley showing the location of Freedom Hill Vineyard go to [http://bethelheights.com/pages/topo\\_map.htm](http://bethelheights.com/pages/topo_map.htm)

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### 2001 PINOT NOIR • FREEDOM HILL VINEYARD

Harvest date: October 10, 2001

Grapes at harvest: Brix: 23.5, pH: 3.38, TA: 5.8 gr/liter

Finished wine: Alcohol 13.7%, pH: 3.75, TA: 5.0 gr/liter

Barrel aged 10 months in 30% new oak

Bottled unfiltered in September 2002

567 Cases Produced

Suggested Retail \$ 30

**Vintage 2001** : Bloom in mid-June under sunny skies set a large crop that had to be thinned aggressively. Sunny dry weather persisted through the summer. A shot of rain in early September kept the vines healthy through a long slow ripening period. Harvest took place in early October with no rain.

**Vinification**: The fruit was hand-harvested and was 100% destemmed but not crushed. Following a four-day pre-soak, the must was inoculated with a proprietary yeast from Burgundy. After primary fermentation, the new wine was pressed gently and barreled in center-of-France oak, 30% new barrels. The wine finished malolactic fermentation the following summer, was racked once, and bottled unfiltered ten months after harvest. We decided to bottle this wine relatively early in order to capture its youthful fruit.

**Tasting notes**: This is a fruit-driven wine with a core of black cherry. It has a high-tone aromatic character that counter-balances its huge structure.