

Freedom Hill Vineyard

Established in 1982 by our friends Dan and Helen Dusschee, Freedom Hill is planted in the foothills of Oregon's Coast Range on sedimentary (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 made its first Freedom Hill Vineyard designated Pinot noir in 1997, breaking with our long standing tradition of making only estate grown wines.

The Pinot noir we received from Freedom Hill in 2002 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.

"This is the state's best vintage yet, the pinnacle of a string of warm, dry vintages. The best 2002s have superb balance and pure, ripe flavors. The steady, warm weather in 2002 produced balanced, supple wines."

Harvey Steiman, The Wine Spectator

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2002 PINOT NOIR • FREEDOM HILL VINEYARD

Harvest date: October 9, 2002

Grapes at harvest: Brix: 24.9, pH: 3.49, TA: 6.3 gr/liter

Finished wine: Alcohol 13.5%, pH: 3.68, TA: 5.7 gr/liter

Barrel aged 11 months in French oak (30% new)

Bottled unfiltered in January 2004

212 Cases Produced

Suggested Retail \$ 30

The 2002 vintage This proved to be one of the longest and warmest growing seasons in the last decade. The resulting wines are among the most generous we've seen since the warm vintages of '90, '92 and '94 with very ripe flavors, rich textures and considerable structure.

Winemaker notes: Freedom Hill Pinot noir never lacks for structure. Our job is to unleash enough of the fruit and spice to balance out the inevitable acid and tannin. We always pick Freedom Hill Pinot noir late. The tannins need time to ripen out of the green spice dimension into the brown and black - cinnamon, cardamom, black pepper. And the fruit needs to move from red cherry to black cherry, red currant to black currant (cassis) and black plum. There is also a floral note of dusty rose that emerges. These beautiful flavors and aromas are all tightly held when the wine comes out of the fermenter. We just put the wine into barrel and wait. The tannins slowly soften and move back further on the palate. The flavors and aromas sweeten and deepen, and slowly but surely, the wine finds its balance. As the wine comes together, I always smell a hint of salty oyster shell underlying the fruit and spice.

Terry Casteel, Winemaker

(92) The Wine Advocate. *"This is a muscular, masculine, concentrated wine. Big, intensely-flavored, and deep, it coats the taster's palate with black cherries and dark berries. This terroir generally fashions wines with firm tannic backbones yet Terry Casteel, much to his credit, was able to craft a Freedom Hill with tamed tannin while displaying its typically powerful fruit."*