

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 2004 came primarily from Pommard clone vines planted in 1988 and trained on the exotic "wishbone trellis."

The 2004 Vintage: A warmer than normal late winter and early spring got the year off to a fast start. Bloom was underway in early June. A hot mid season, combined with the early start, raised concerns about a hot vintage, but cool evening temperatures preserved acidity and balance in the wines.

Occasional fall storms created conditions for both great wines and disease pressure. Happily we dodged the worst of the late August storm. A warm September with normal precipitation led to a classic Oregon vintage with intense varietal expression and considerable wine intensity. (Similar to '83, '88, '89, '90.)

BETHEL HEIGHTS VINEYARD

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2004 PINOT NOIR ♦ FREEDOM HILL VINEYARD

Harvest date: September 28, 2004

Grapes at harvest: Brix : 23.8 pH: 3.39, TA: 6.8 gr/liter

Finished wine: Alcohol 13.9 %, pH: 3.62, TA: 5.4 gr/liter

Barrel aged 12 months in French oak, 50% new

Bottled February, 2006

97 Cases produced

Suggested Retail \$40

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.

2004 Freedom Hill: A powerful wine full of raspberries, black cherries and apricots. A round entry gives way to a mouthful of juicy, sappy fruit balanced by ripe fine-grain tannin.

Terry Casteel, Winemaker