



ST. INNOCENT CHARDONNAY FREEDOM HILL VINEYARD

St. Innocent produces small-lot, handmade wines. The winery has a 47.5-acre property in the South Salem Hills and has planted 15.5 acres of their own vines. Mark Vlossak, owner, planted it one vine at a time via a drilled hole, all 15.5 acres—without earth-moving equipment, bulldozing, or grading. His focus is on Pinot Noir—it comprises some 70% of what he makes; in addition, there's a bit of Chardonnay and Pinot Blanc.

VINEYARD



Site: Freedom Hill Vineyard is located in the foothills of the Coast Range. During the day warm air rises from the valley floor ripening the skins; at night, cool ocean breezes act to retain acidity.

Soil: Well-drained, very old sedimentary clay loam.

Vines: The Chardonnay blocks have a southwest exposure at an elevation of 520' to 580'. The vines were planted in 2006 and 2007 with Dijon clones 76 and 548.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: Grapes were whole cluster pressed. After settling, the juice was barrel fermented with indigenous yeasts. The wine completed malolactic fermentation naturally and was aged *sur lie* for 11 months entirely in used French oak barrels.

Production: ~800-900 cases

Profile: Floral and fruit aromas on the nose are accented by stony minerality across the mid-palate.