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## Freedom Hill Vineyard Pinot Blanc 2023

*Saint Innocent's 2023 Pinot Blanc from the Freedom Hill Vineyard is raised in a combination of a quarter stainless steel tanks and three-quarters in Acacia wood foudres, with the two components blended after eight months of aging on their own. The 2023 version comes in at thirteen percent octane and offers up a complex bouquet of apple, nectarine, a lovely base of soil, white flowers and a deft framing of Acacia wood. On the palate the wine is crisp, full-bodied, complex and gently woody, with a good core of fruit, fine acids and a long, well balanced and focused finish. I do not have any idea how this wine ages, but to my palate, the use of Acacia wood here for the foudres covers up the soil elements in the wine a bit more than oak would. That said, perhaps this is just a characteristic of the wine in its youth and the Acacia will settle into a supporting role with a bit of bottle age. The wine certainly has the balance to age very well indeed. If the soil elements rise up with a bit of cellaring, my score will seem conservative! 2025-2040.*

**89+ pts**-John Gilman, View from the Cellar, July-August 2025

*The 2023 Pinot Blanc Freedom Hill Vineyard wafts with a nuanced blend of dried flowers, nectarines and wet stones. It is round and soothingly pliant, with ripe orchard fruits offset by a distinct saline tinge. A bump of fresh acidity maintains energy as the 2023 leaves a citrusy resonance through the medium-length finish.*

**89 pts**-Eric Guido, Vinous Media, July 2025

## Temperance Hill Vineyard Riesling 2023

*The 2023 Riesling Temperance Hill Vineyard is remarkably pretty, as nuanced floral tones give way to lemon sorbet, mint and a hint of stone dust. It washes across the palate with ease, displaying lovely inner sweetness and ripe pit fruits energized by a core of zesty acidity. Perfumed and long yet wickedly fresh, this Riesling finishes with admirable length while calling the taster back to the glass for more. A total pleasure to taste.*

**91 pts**-Eric Guido, Vinous Media, July 2025