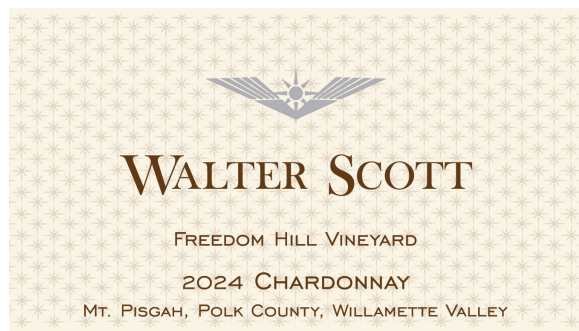




PRODUCTION	410 cases
SOIL	Marine Sedimentary / Bellpine
ELEVATION	360-580 feet
VINE AGE	Planted in 1995, 2010, & 2015
FARMING	Organic
INGREDIENTS	100% Chardonnay grapes, SO ₂
PRESSING	Crushed, bladder press
YEAST & LEES	Ambient, minimal bâtonnage
FRENCH OAK	Fermented and aged in 350L & 500L barrels for 12 months and finished for 3 months in a stainless steel tank. 50% new oak
MALOLACTIC	100% Complete

VINEYARD NOTES

Established in 1982 by Dan and Helen Dusschee and now tended by their son Dustin, the iconic Freedom Hill Vineyard stands as a testament to sustainable stewardship. Tucked into the gentle southeast slope of an uplifted, ancient sedimentary seabed in the Coastal Range, this site is shielded from the Van Duzer wind, resulting in a slightly warmer microclimate compared to the neighboring Eola-Amity Hills.

Freedom Hill's distinguished terroir is highlighted in the new Mt. Pisgah, Polk County AVA within the expansive Willamette Valley. From this exceptional vineyard, we source 3 blocks of Chardonnay spanning in age from 10 to 30 years. The vines are planted to a mix of Dijon 76 & 95 clones, which we press together and co-ferment.

