

Panther Creek

2006 Freedom Hill Pinot Noir

2006 Vintage Notes

Thanks to a mild spring with no significant frost or rain damage, our vineyard blocks had excellent fruit set. It was a hot summer, which would normally cause an early harvest; but September showers cooled down temperatures and brought sugar levels back into balance with acidity. This warmer than average vintage yielded Pinot noirs with structure, yet soft tannins reminiscent of blue and black fruits.

Vineyard Characteristics

Freedom Hill has been at the heart of our single-vineyard program since 1992. Tucked into the gentle south and southeast-facing foothills of the Coast Range—the remains of an uplifted seabed—these soils manifest the red cherry cola and spice aromas consistent from vintage to vintage.



Winemaking

Hand-picked grapes are gently destemmed, partially crushed, and then gravity-fed into fermentors. Allowing three days of passive cold-soaking, the fruit is fermented with native yeast strains, pressed, and settled before being racked into 100% French oak barrels (25% new). The wine is racked off lees in the winter, and returned to barrels for aging. The Freedom Hill Pinot Noir is aged in barrel between 16 months before bottling.

Tasting Notes

Always fruit-forward, the Freedom Hill showcases a dark ruby hue that exudes vibrancy. Aromatic notes of black cherry, pomegranate, orange blossom, and spice, followed by a luscious plum and currant flavors, with nuances of black tea, earth, cola, and orange peel. A spicy mid-palate softens into a long, satiating finish with supple, fine tannins holding it all together.

Production: 980 cases
Retail Price: \$40 / 750ml

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