



Freestone

VINEYARD FACT SHEET

PASTORALE VINEYARD

Location:	Freestone area of the Sonoma Coast on the east side of the Bohemian Highway on the fringe of the Russian River Valley. The Pastoral Vineyard surrounds the winery and lies eight miles inland from the Pacific Ocean. This location benefits from the long, cool growing season which is strongly influenced by fog and other maritime influences.
Acreage:	89 total acres, 55.5 planted acres
Varieties:	34.67 acres of Pinot Noir 20.87 acres of Chardonnay
Clones:	Heritage selections (primarily Calera) as well as Dijon 115, 777 and 828
Soils:	Goldridge series and sandy loam (15-35% slopes)
Vine Spacing:	4x7, 4 x4, 3x5 foot spacing planted N to S and E to W
Trellising & Pruning:	VSP (vertical shoot position) and cordon or cane pruned

QUARTER MOON VINEYARD

Location:	Freestone area of the Sonoma Coast on the west side of the Bohemian Highway. Quarter Moon Vineyard lies on a south-facing slope at an elevation of up to 500 feet, above the fog line and only 5 miles, as the crow flies, from the Pacific Ocean. Its elevation and proximity to the ocean provides good solar radiation during the growing season. Cool, coastal breezes help to dry out moisture in the air left from morning fog. Dramatic changes in elevation, including slopes of 2 to 50 percent, result in moderately well-drained soils, medium runoff and slow permeability.
Acreage:	92 total acres, 41 planted acres
Varieties:	41 acres of Pinot Noir
Clones:	Heritage selections (primarily Calera) as well as Dijon 115, 777 and 828
Soils:	Goldridge series and sandy loam
Vine Spacing:	4x7, planted N to S
Trellising & Pruning:	VSP (vertical shoot position) and both cordon or cane pruned

The Freestone Vineyard Estate in the Sonoma Coast appellation is comprised of three distinct properties: Pastoral Vineyard, Quarter Moon Vineyard and Ferguson Vineyard. The vineyards lie only 5-8 miles from the Pacific Ocean west of Bodega Bay, providing a long and cool growing season. Goldridge soils, dramatic elevations, careful attention to clonal and rootstock selections and use of biodynamic farming principles result in Chardonnay and Pinot Noir that is distinctly Freestone.

The first vines were planted in 2000 with phased replantings occurring through 2007, in part due to the challenges of the site and also to diversify clonal selection and rootstocks. Thus far the vineyard diversity at Freestone has produced wine of tremendous complexity, offering layers of earth, jam, spice and minerality. Today the oldest vines are eight years old with over eighty percent of the estate planted to Pinot Noir.

The principles of biodynamic farming are applied at Freestone and form the basis of self-sustainable winegrowing. Biodynamic farming maintains, preserves and ecologically enhances the natural vineyard environment by combining natural farming practices – composting, recycling nutrients, carefully managed irrigation, the use of cover crops – with natural remedies for deficiencies and seasonal changes such as simple, natural non-toxic biological field and foliar sprays. The results of all this work contribute to the cultivation and preservation of soil health, which in turn affect fruit quality – all while respecting the environment.

Diurnal temperature swings of 45 degrees are not unusual in the Freestone area which can also make for a very long growing season. Budbreak typically begins in late February and harvest can last until the end of October. This long hang time allows for rich flavors to develop while the filtered light provided by the fog layer ensures a nice backbone of natural acidity creating the ultimate vine balance.

FERGUSON VINEYARD (LEASED)

Location:	Freestone area of the Sonoma Coast on the east side of the Bohemian Highway on the fringe of the Russian River Valley.
Acreage:	6 acres leased
Varieties:	5.82 planted acres of Pinot Noir
Clones:	Dijon clone 115
Soils:	Goldridge series and sandy loam
Vine Spacing:	4x7 and 4 x4 planted NE to SW
Trellising & Pruning:	VSP (vertical shoot position) and cordon pruned