

# ST. INNOCENT

**‘Five Great Oregon Vineyards Worth Knowing’**

– Wine Enthusiast (Temperance Hill, Shea, Freedom Hill)

**‘Vlossak's dedication to quality and his commitment to delivering value to his customers is exemplary.’ -Robert Parker**

**‘Oregon winemaker Mark Vlossak is justifiably acclaimed for his impressive single-vineyard Pinot Noirs, and his touch with Chardonnay is no less fine.’ -Food and Wine 2022**

**Year Founded: 1988**

**Region: Willamette Valley, OR**

**Winemaker/Owner: Mark Vlossak**

**Fun Fact : St. Innocent is famed for the monthly lunches and dinners prepared by Mark himself for wine club members.**

**-Certified Sustainable, Certified Organic-**

St. Innocent began as an idea conceived in a moment of passion and inspiration in 1983. Mark Vlossak spent the next five years studying, taking classes, and apprenticing with Oregon wine pioneer, Fred Arterberry. In 1988, St. Innocent Winery was founded. Our goal is to produce wines that respect the quality and tradition of the Old World in one of the newest and most exciting wine growing regions on the planet: Oregon's Willamette Valley.

The winery was built to help us make wine more naturally, using minimal technology. We fill the fermenters and bottle by gravity flow. Our barrels rest in an underground room with

naturally controlled temperature and humidity. Mark believes that simplicity in this process allows the wine's personality to be fully expressed. The barrels are never moved during their aging, nor is any machinery allowed in the barrel cellar; all work is done by hand.

"The winery is named after my father, who introduced me to wine at the age of seven. Unusually, I loved it! I quickly developed a very good palate and we had a nightly wine lesson with dinner. As a hobby, he was one of the early members of the Society of Wine Educators. He was in the first group to pass the SWE certificate exam, and was the first American to earn a Lifetime Achievement Award. He had an importers license for 20 years, working for a Wisconsin wine importer / distributor, and frequently traveled to wine regions around the world. Everyone knew him as 'John I. Vlossak', as he was not fond of his middle name- 'Innocent'. I wanted to honor his influence on my palate- the one thing that cannot be taught. 'John's Winery' would have sounded too boring, and 'Vlossak Winery' sounds too much like a certain pickle company, so I ultimately settled on 'St. Innocent', and the rest is history."



## 2019 St. Innocent Chardonnay Freedom Hill Vineyard



Freedom Hill is located in the foothills of the coast range 10 miles southwest of Salem, Oregon. During the day, warm air rises from the valley floor ripening the skins. At night, cool ocean breezes act to retain acidity. 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 on well-drained, very old sedimentary clay loam. The 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 lees for 11 months entirely in used French oak barrels. Complex, dense, yellow, floral and fruit aromas on the nose are accented by stony minerality across the mid-palate. Flavors of peach, dried apple, nutmeg flavors are rich and bright with a touch of orange marmalade. Texturally very broad across the palate, the viscosity lingers long into the finish. **Certified Sustainable!**

**94 Points – Wine Enthusiast** – “The aromatic set begins with bursts of earth and lemon verbena, followed by a combination of sliced warm sourdough bread topped with apple butter. The wine’s rich texture fills the mouth as flavors of chamomile tea with lemon and honey unite with roasted walnuts and donut peaches.”

**92 Points – James Suckling**

## 2019 St. Innocent Pinot Noir Temperance Hill Vineyard



This certified organic vineyard is located on a high ridge in the middle of Eola-Amity Hills. The windy site on thin soil produces dark red fruit, smoky spice, and vibrant Pinot Noir.

This exposed, cool high altitude site ripens later than surrounding vineyards. Our Pinot Noir grapes come from three blocks planted on thin weathered basalt. The East Block planted in 1984 is on a steep hill rising to 870'. The “R” (2004) and Pump House Blocks (1995) face south. The de-stemmed grapes were fermented in 4-8 ton stainless steel and Burgundy oak fermenters with no SO2, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 22% of which were new, for 16 months before bottling by gravity without fining. **Certified Organic!**

**94 Points – International Wine Report** – “I loved the 2018 Temperance Hill Vineyard from St Innocent, and the 2019 vintage is even better. More fresh and lively on the nose, it gifts gorgeous notes of wild mountain blueberry, luscious black cherry, melted milk chocolate, ground white peppercorn, cedary herbs, and toasted anise. Acidity checks in on the high side; it features a medium to full body, is wonderfully balanced, and fetches a lengthy finish.”

**92 Points – Wine&Spirits** – “Light and glossy, with a lifted red-cherry scent and a fine, toffee’d caramel note. With air, spice and tobacco flavors fill in the broad middle palate, only to tighten up nicely with the typical tannic firmness of the site.”

**93 Points – James Suckling** – “Cherries, dried strawberries, rose hips and oyster shells on the nose. Some lemon peel. It’s medium-bodied, tight and refined, with relatively firm tannins and a more mineral finish.”

## 2019 St. Innocent Pinot Noir Freedom Hill Vineyard



Our biggest and boldest Pinot Noir, great with steak.

Freedom Hill Vineyard is located in the foothills of the Coast Range, 10 miles SW of Salem, Oregon. During the day warm air rises from the valley floor ripening the skins. At night, cool ocean breezes act to retain acidity. Planted on old sedimentary soils, the vines have a SW exposure at an elevation of 520' to 580'. Our Pinot Noir comes from two blocks, one planted in 2004 with Pommard and Wädenswil and one planted in 2008 with 777. The de-stemmed grapes were fermented in 4-8 ton stainless steel fermenters with no SO<sub>2</sub>, allowing the fermentations to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 24% of which were new, for 16 months before bottling by gravity without fining.

**Certified Sustainable!**

**92 Points – International Wine Report** – *“Lovely on the nose, promoting fresh dark cherry, cherry cordial, scorched cinnamon, toasted pine nut, and dried lavender notes, the wine begins fruit-forward on the front palate and moves to more savory and meaty tones on the finish.”*

**93 Points – Wine&Spirits** – *“This pinot is compact and sleek when first poured, the caramel and tobacco aromas forming a frame around spiced red cherry. As it opens, a cool savor comes through in the firm, earthy tannins.”*

**93 Points – James Suckling** – *“Notes of chocolate-coated red berries with ground spices, dried citrus rind and raw mushrooms. It’s full and creamy on the palate, with tight tannins and dense, fleshy dark fruit on the mid-palate.”*

## 2019 St. Innocent Pinot Noir Shea Vineyard



*‘Prepare yourself. This wine is absolutely out of this world. It defines the best of this wine region (sub-AVAs included). I feel like this is what winemakers saw in the ‘60s when they were planting this grape even though others said don’t even try. It’s soft depth of fruit will make you swoon. The fleshiness will coat your palate as the slight tannic grip releases. It’s a tough one to write about, you just need to try it.’ -Vinepair 2023*

Our most complex and age worthy Pinot Noir from one of Oregon's greatest vineyards. Shea Vineyard is located in the Yamhill-Carlton District AVA, 35 miles SW of Portland, Oregon. The grapes for this wine come from two blocks: Block 6, planted in 1998 with Dijon clone 115 and a small amount of Pommard (11 rows), faces SE slope on a hillside of shallow sedimentary soil at about 450-500' in elevation. The Terrace Block faces SW, planted in 2002 with the Pommard clone, and gets its name from the terraces carved into its steep slope. The de-stemmed grapes were fermented in 4-8 ton stainless steel and Burgundy oak fermenters with no SO<sub>2</sub>, allowing the fermentations to process naturally. After gentle pressing and settling, the wine aged in French oak barrels, 26% of which were new, for 16 months before bottling by gravity and without fining.

**Certified Sustainable!**

**93 Points – Wine&Spirits** – *“Burly and supremely flavorful, Shea vineyard fruit plays to Mark Vlossak’s strengths, making for a dark spicy wine with Dr. Pepper scents, hints of saffras and carob, ushered along by assertive oak notes. The palate is vinous but velvety, packed with flavor yet delivered with surprising precision.”*

**92 Points – James Suckling**