

HADEN FIG

Designation: The Wine Croft Vineyard
Vintage: 2015
Produced: 196 cases
ABV: 13%
Released: Spring 2017

AVA: The Place Willamette Valley
Vineyard: Croft
Vine Age: 21 years
Density: 2300 vines per acre
Soil: Bellpine & Jory
Elevation: 420'
Exposure: Southeast
Harvested: Mid-September, 2015
Farming: Dry-farmed, organic practices
Certification: Organic (Oregon Tilth)

The Method
Yeast: Native
Extraction: Twice-daily punchdown
Cuvaison: 21 days
Elevage: 16 months
Oak Regimen: French barrels, ~10 new

Winemaker Notes:

While from a distance--and on paper--2015 and 2014 looked remarkably similar, they drink quite differently from one another. In the final weeks before the 2015 harvest the heat finally broke. This slowed the accumulation of sugars and allowed for the grapes to preserve their acidity which gave us a little more liberty in our picking decisions.

The storied vines of the Croft family are located in the southern aspect of the northern Willamette Valley and nestled in the coastal foothills. Organically-farmed for 30 years and certified Salmon Safe since 2008, three generations of the Croft family continue to carry on a legacy of responsible growing and management that dates back to its earliest days. This bottle is about black cherry, and raspberry preserves and extends a firm grip to the finish. Wonderful.

- Erin Nuccio

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Croft Vineyard
pinot noir

