

HADEN FIG

The Wine

Designation: Chardonnay Willamette Valley
Vintage: 2021
Produced: 350 cases
ABV: 13%
Released: Autumn 2022

The Place

AVA: Willamette Valley
Vineyard: Mahonia
Vines Planted: 1985
Density: 1245 vines per acre
Soil: Nekia/Jory
Elevation: 450
Exposure: Southeasterly
Harvested: Mid to late-September, 2021
Farming: Dry-farmed using carbon-neutral, organic practices
Certification: Sustainable (LIVE & Salmon Safe)

The Method

Yeast: Ambient
Fermentation: Whole-cluster pressed barrel-fermented
Malolactic Conversion: Indigenous & complete
Elevage: 10 months
Oak Regimen: Neutral barrels (FR) & a new tonneau
Winemaker Notes:

While usually fermented and aged entirely in neutral French oak (228L from Francois Freres), this vintage required us to break in a new vessel. An advantage of using tonneau is that there is less surface area of wood to impart flavor to nearly double the usual volume. Apple, Meyer lemon curd, subtle brioche, and a whisper of creme brulee on the nose followed by a nicely textured mid-palate and bright finish once retaining a bright, fresh acidity complemented by the complex flavors of citrus and mineral.

- Erin Nuccio

ALC. 13.0% BY VOL



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