

HADEN FIG

The Wine
Designation: Cancilla Vineyard
Vintage: 2021
Produced: 75 cases
ABV: 13.5%
Bottled: Spring 2023

The Place
AVA: Willamette Valley (just outside of nw-corner of Yamhill-Carlton AVA)
Planted: 2001
Density: 2300 vines per acre
Soil: Melbourne
Elevation: 500-600'
Exposure: Southeast
Harvested: Mid-September, 2021
Farming: Dry-farmed, organic practices
Certification: Organic (Oregon Tilth)

The Method
Fruit Process Fully destemmed
Yeast: Native
Extraction: Twice-daily punchdown
Cuvaion: 26 days
Elevage: 16 months
Oak Regimen: French barrels, ~25% new
Winemaker Notes:

2021 is another vintage that began with a warmer than average Summer (it hit 118°F in June!) but ended on a cooler than average harvest. It resulted in a vintage with the richness of '18 but with '19's pretty side — it's built on poise rather than broad shoulders.

As he has for years, our good friend Ken Cancilla continues to grow exceptional organic, dry-farmed grapes for us. Cool, late-ripening fruit from this low-yield vineyard contributes to the structure of Haden Fig's signature Willamette Valley Pinot Noir blend as well as our Cancilla Vineyard designate Pinot.

- Erin Nuccio

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Cancilla Vineyard



pinot noir
willamette valley

ALC. 13.5% BY VOL.

