

HADEN FIG

The Wine

Designation: Pinot Noir Willamette Valley
Vintage: 2021
Produced: 950 cases
ABV: 13.5%
Released: Autumn 2022

The Place

AVA: Willamette Valley
Vineyards: Cancilla*, Croft*, & Freedom Hill
Planted: 2001, 1994, & 1996
Density: 1800-2300 vines per acre
Soil: Melbourne & Belpine
Elevation: 350-650'
Exposure: Southeast through Southwest
Harvested: Mid-September, 2021
Farming: Dry-farmed, organic practices, and for FHV: integrated pest management
Certification: *Organic (Oregon Tilth)

The Method

Yeast: Native
Extraction: Combination of twice-daily pump-over or punchdown
Cuvaion: ~21 days
Elevage: 10 months
Oak Regimen: French barrels, 10% new

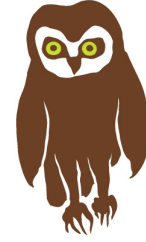
Winemaker Notes:

After the tribulations of 2020, we were glad to see that '21 only chose to try and roast us. Luckily, the heat dome in late June shut down the vines long enough to delay the effects of the early Spring—sufficient so that when the second heat event of early August arrived we had only just started veraison. Through it all we just crossed our fingers and said, “no smoke, please.”

Rather than the usual equal mix of the three vineyards, the base of this wine is all of our Croft vineyard along with about 30% Cancilla, and 10% Freedom Hill. The richness of Croft comes through but it's buoyed with plenty of acid.

- Erin Nuccio

ALC. 13.5% BY VOL



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