

HADEN FIG

Designation: The Wine
Pinot Blanc
Vintage: 2022
Produced: 44cases
ABV: 13%
Released: Spring 2023

AVA: The Place
Willamette Valley
Vineyard: Mahonia
Planted: 1997
Density: 1600 vines per acre
Soils: Nekia
Elevation: 440'
Exposure: Northerly
Harvested: Early October, 2022
Farming: Dry-farmed using carbon-neutral,
organic practices
Certification: Sustainable (LIVE & Salmon Safe)

The Method
Yeast: native
Fermentation: neutral barrel
Malolactic
Conversion: spontaneous
Elevage: 8 months on fine lees
Oak Regimen: neutral French
Winemaker Notes:

Our largest production of Pinot Blanc ever! In the previous five years we have made between 0 and 22 cases of this wine. While it's always been sourced from Mahonia Vineyard, we now have enough to actually introduce it to folks!

We fermented it in neutral, French barrels and let it age on its fine lees for 8 months, and it is focused and energetic. It is pitch-perfect for aperitivo-hour and will sing with crudo and civiche.

- Erin Nuccio

ALC. 13.0% BY VOL.



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willamette valley

