

# HADEN FIG

## The Wine

Designation: Chardonnay Willamette Valley  
Vintage: 2022  
Produced: 300 cases  
ABV: 13%  
Released: Autumn 2023; \$26 (OR retail)

## The Place

AVA: Willamette Valley  
Vineyard: Mahonia  
Vines Planted: 1985  
Density: 1245 vines per acre  
Soil: Nekia/Jory  
Elevation: 450  
Exposure: Southeasterly  
Harvested: Early- October, 2022  
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 couple third-use tonneau  
Winemaker Notes:

2020 tried to smoke us. In 2021, we were glad to see that vintage only chose to try and roast us. By 2022, it resorted to a hard Spring frost, and '22 was a cool vintage delayed. By the time the grapes had ripened we were in the last days of September and heading into our first October start in years.

We sorted and direct pressed their Chardonnay and let the gross lees settle out overnight before moving the juice to neutral French barrels and third-use tonneau. This bottle strikes out with custard, mirabelle, candied quince, and lemon curd before settling on to the palate with yellow apple, peach and nectarine flesh, and sweet corn ice cream.

- Erin Nuccio

ALC. 13% BY VOL.



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