HADEN FIG

The Wine

Designation:	Chardonnay Juliette
Vintage:	2015
Produced:	93 cases
ABV:	13%
Released:	Spring 2017

The Place

AVA:	Willamette Valley
Vineyard:	Mahonia
Vine Age:	20 years
Density:	1245 vines per acre
Soil:	Nekia & Jory
Elevation:	450'
Exposure:	Northerly
Harvested:	September ??, 2015
Farming:	Dry-farmed using carbon-neutral, sustainable practices
Certification:	Sustainable (LIVE & Salmon Safe)

The Method

Yeast:	Ambiant
Fermentation:	Whole-cluster pressed barrel-fermented
Malolactic Conversion:	Indigenous & complete
Elevage:	16 months
Oak Regimen:	5m, 0% new; 15m 0% new

Winemaker Notes:

While from a distance--and on paper--2015 and 2014 looked remarkably similar, they drink quite differently from one another. In the final weeks before the 2015 harvest the heat finally broke. This slowed the accumulation of sugars and allowed for the grapes to preserve their acidity which gave us a little more liberty in our picking decisions.

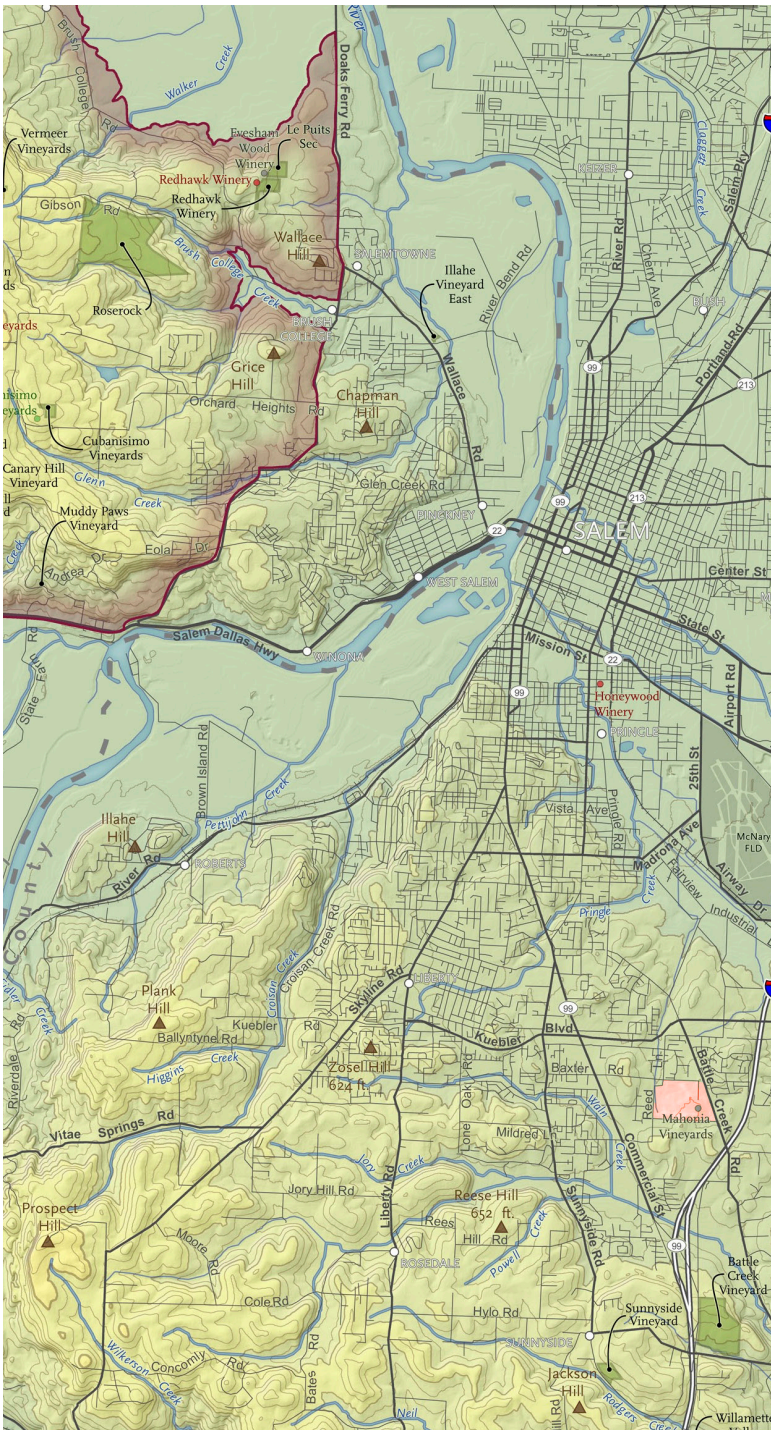
The forth vintage of Juliette Chardonnay is another knockout. After primary and malolactic fermentation, just five barrels were selected for added age in the caves where they sat on the lees for an additional eight months, gaining complexity and texture. Of those five barrels, only four were bottled. Mineral and bright with acidity, layered with flavors of lemon curd and hints of nuts. - Erin Nuccio

Juliette

WILLAMETTE VALLEY

CHARDONNAY

PRODUCED AND BOTTLED BY

HADEN FIG

2015