HADEN FIG

The Wine

Designation:	Björnson Vineyard
Vintage:	2015
Produced:	147 cases
ABV:	13%
Released:	Spring 2017

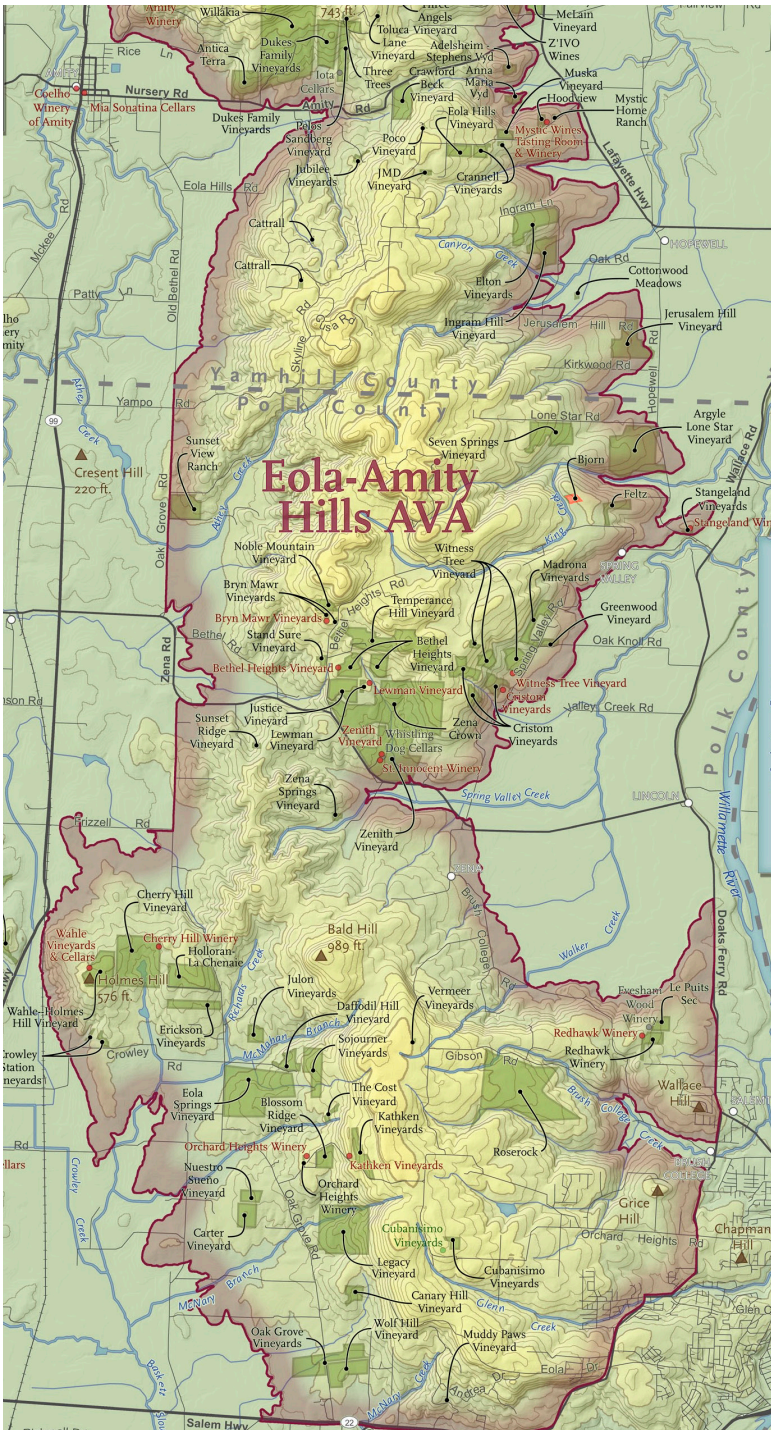
The Place

AVA:	Eola-Amity Hills
Vineyard:	Björnson
Vine Age:	7-10 years
Density:	2300 vines per acre
Soil:	Jory & Woodburn
Elevation:	465-530'
Exposure:	Southwest
Harvested:	Mid-September, 2015
Farming:	Dry-farmed, sustainable practices
Certification:	Sustainable (LIVE & Salmon Safe)

The Method

Yeast:	Native
Extraction:	Twice-daily punchdown
Cuvaison:	21 days
Elevage:	16 months
Oak Regimen:	French barrels, ~10% 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.

Set in the heart of the Eola Amity Hills, just south of the Seven Springs Vineyard, Bjornson Vineyard never fails to impress. Pattie and Mark Björnson's meticulously-managed, LIVE-certified sustainable operation continues to be our most fruit-forward source for Haden Fig and it leverages every bit of the liveliness at play in the slopes of Eola Amity. Reflecting the character of its environment, the 2016 Haden Fig Pinot Noir Bjornson Vineyard designate hints of wild berries, subtle earth, and fresh rosemary while delivering great length. - Erin Nuccio