

HADEN FIG

Designation: Pinot Noir Willamette Valley
Vintage: 2015
Produced: 1525 cases
ABV: 13%
Released: Spring 2017

The Place
AVA: Willamette Valley
Vineyard: Croft* & Björnson
Vine Age: 21 & 8 years
Density: 2300 vines per acre
Soil: Bellpine, Jory & Nekia
Elevation: 420'
Exposure: Southeast & Southwest
Harvested: Mid-September, 2015
Farming: Dry-farmed, organic practices
Certification: *Organic (Oregon Tilth)

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.

This year's Willamette Valley blend is comprised of one-half Croft Vineyard and one-half Björnson Vineyard. Though 2015 was a warm growing season, the WV bottling is showing tremendous restraint and complexity. Dark fruit is mixed with bright cherry and raspberry, sweet damp forest and juicy acidity.

- Erin Nuccio

ALC. 13.5% BY VOL.



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