

HADEN FIG

The Wine

Designation: Riesling Eola-Amity Hills
 Vintage: 2015
 Produced: 170 cases
 ABV: 13%
 Released: Spring 2016

The Place

AVA: Eola-Amity Hills
 Vineyards: Tunkalilla
 Vines Planted: 2005
 Soil: Jory
 Elevation: 600'
 Exposure: Easterly
 Harvested: September 22, 2015
 Farming: Dry-farmed using sustainable practices

Certification:

The Method

Yeast: Spontaneous
 Cuvaion: 3 day maceration with 2x daily punch-downs. Then moved to tank to finish fermentation to dryness
 Elevage: 9 months
 Oak Regimen: None

Winemaker Notes:

Bud break was earlier than normal, followed by a hot and dry growing season through July. Temperatures decreased through August, and September was moderate and dry allowing for a more gradual ripening and longer harvest season than 2014.

Fermented entirely in stainless steel, our first riesling displays pretty honeysuckle, jasmine, and peach. Is that a little residual sugar (<5g/l) or just plump fruit balanced by racy acidity?

(2016)

The youthful fruit has been tempered by time and ginger, spicecake, nougat, and petrol jump out of the glass. Dried apricot, peach pit, and clementine show up on the palate, and finish with textured dry extract, honeysuckle, and pressed white flowers.

(2022)

- Erin Nuccio

