HADEN FIG

The Wine

Designation:	Chardonnay Juliette
Vintage:	2016
Produced:	93 cases
ABV:	13.5%
Released:	Spring 2018

The Place

AVA:	Willamette Valley
Vineyard:	Mahonia
Vine Age:	20 years
Density:	1245 vines per acre
Soil:	Nekia & Jory
Elevation:	450'
Exposure:	Northerly
Harvested:	Mid-September, 2016
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:	18 months, racked with lees after malos, and again at 10 months
Oak Regimen:	French barrels, all neutral

Winemaker Notes:

2016 was a curious vintage in terms of weather. Not only was it warmer and wetter than average through the winter and growing season, but it saw a beneficial cooling off when we got closer to harvest. In the end the wines turned out to be rich in color and surprisingly lithe.

The fifth 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

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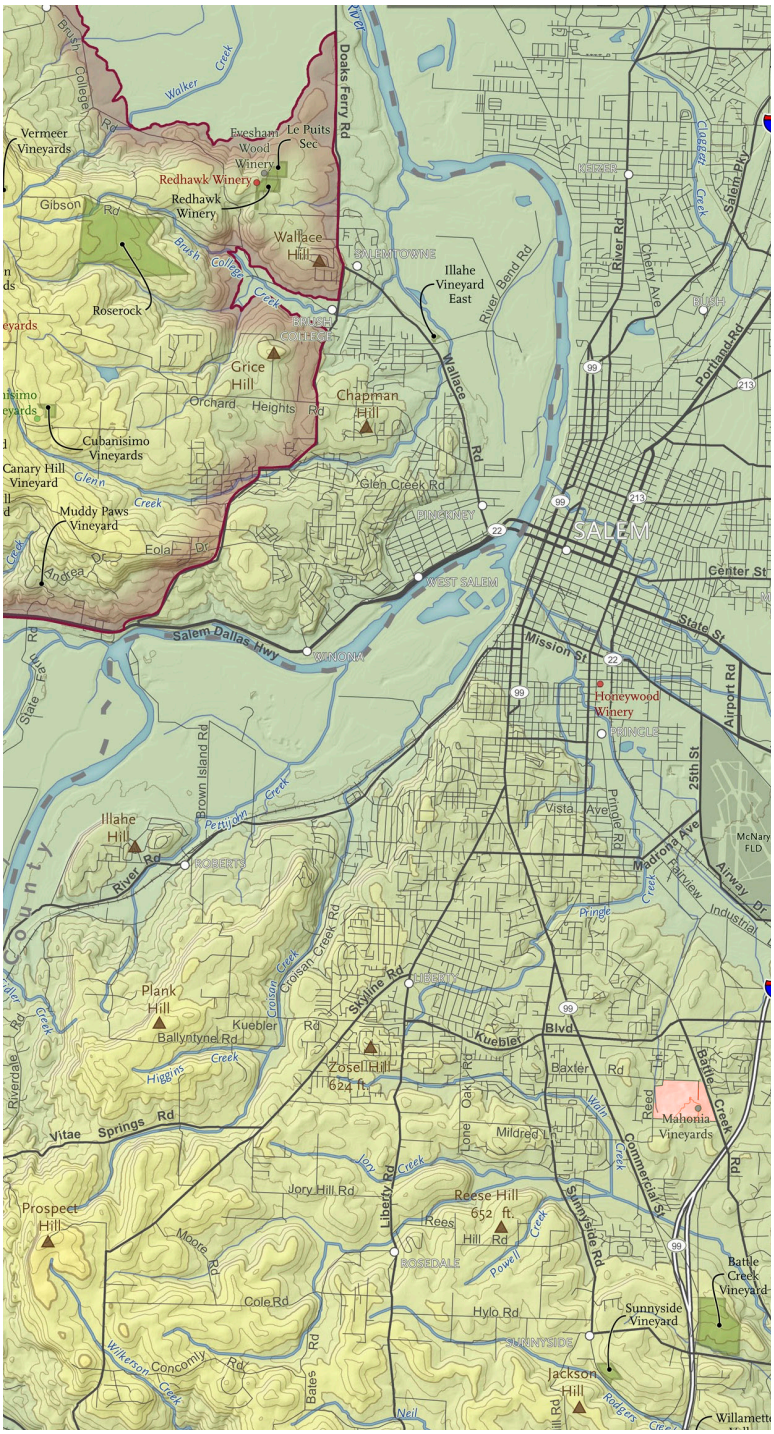
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