HADEN FIG

ALC. 13% BY VOL.

The Wine

Designation:	Chardonnay Willamette Valley
Vintage:	2016
Produced:	250 cases
ABV:	13%
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:	10 months, racked with lees after malo
Oak Regimen:	French barrels, <10% new

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.

Fermented and aged entirely in French oak with about ten percent new. Apple, Meyer lemon and slight toast on the the nose followed by a nicely textured mid-palate and bright finish.once retaining a bright, fresh acidity complemented by the complex flavors of citrus and mineral.

- Erin Nuccio

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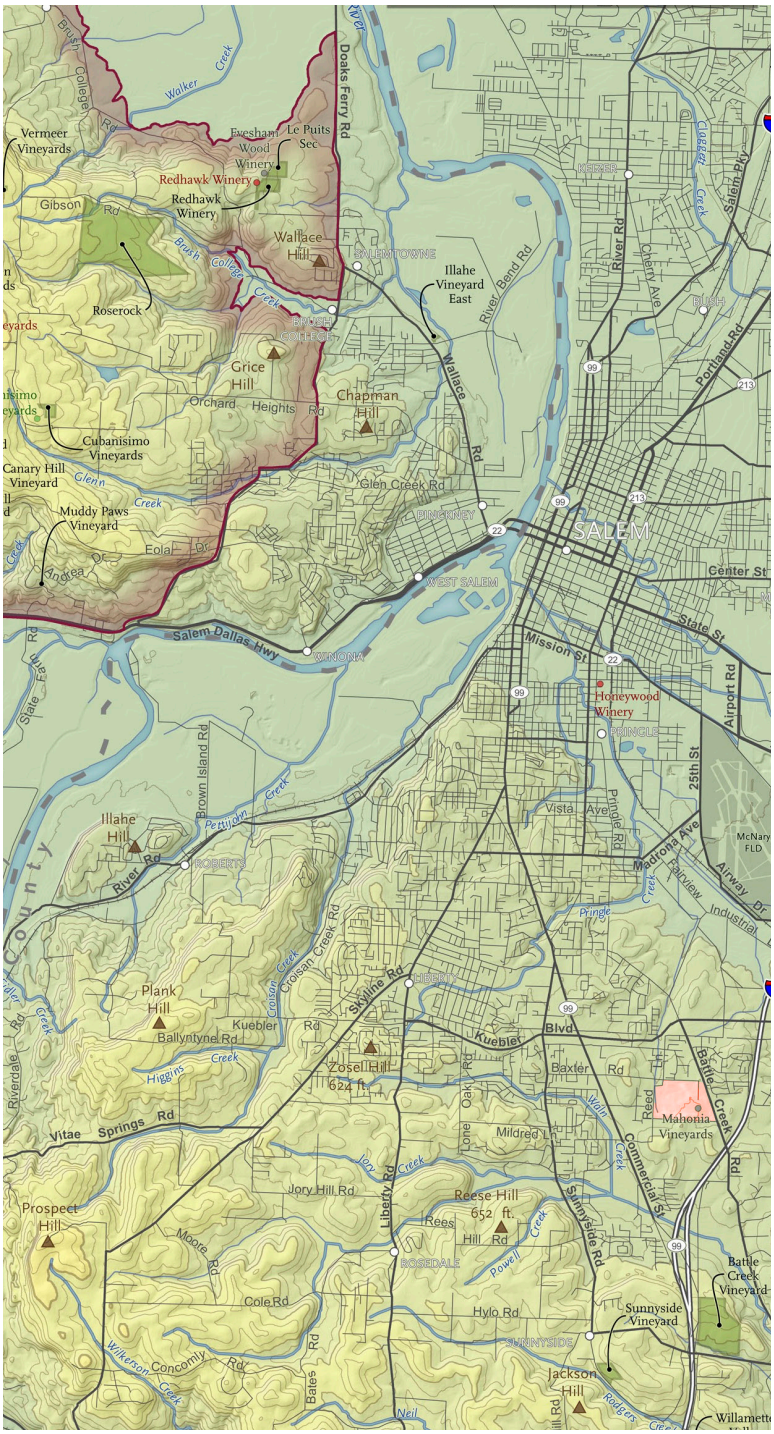
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