HADEN FIG

The Wine

Designation:	Björnson Vineyard
Vintage:	2016
Produced:	147 cases
ABV:	13%
Released:	Spring 2018

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, 2016
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:

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.

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

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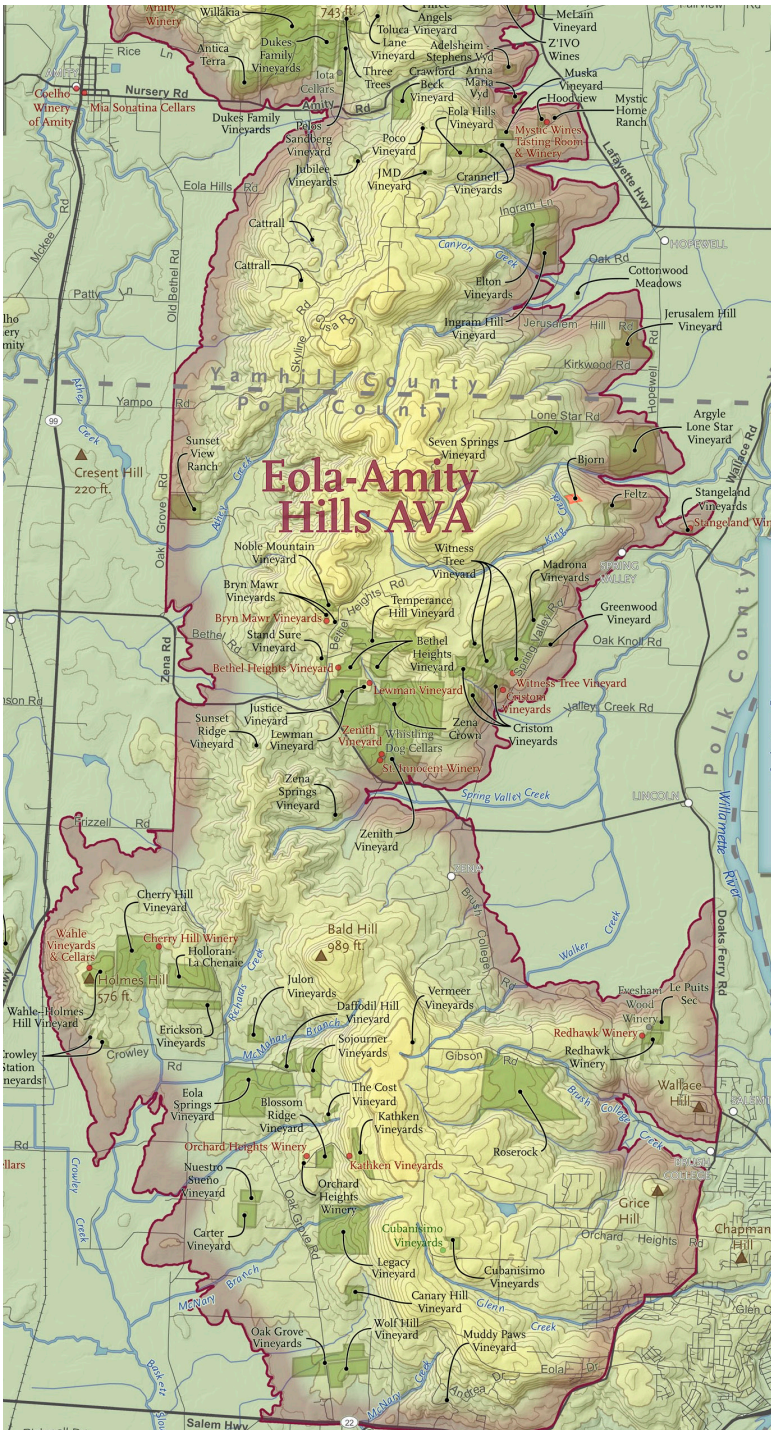
2016

Bjornson Vineyard

pinot noir

13% BY VOL.