HADEN FIG

The Wine

Designation:	Cancilla Vineyard
Vintage:	2016
Produced:	169 cases
ABV:	13%
Released:	Spring 2018

The Place

AVA:	Willamette Valley (just outside of nw-corner of Yamhill-Carlton AVA)
Vineyard:	Cancilla
Vine Age:	13 years
Density:	2300 vines per acre
Soil:	Melbourne
Elevation:	500-600'
Exposure:	Southeast
Harvested:	Early September, 2016
Farming:	Dry-farmed, organic practices
Certification:	Organic (Oregon Tilth)

The Method

Yeast:	Native
Extraction:	Twice-daily punchdown
Cuvaison:	18 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.

Cancilla Vineyard is located just outside of the northwest corner of Yamhill-Carlton in Patton Valley.

As he has for years, our good friend Ken Cancilla continues to grow exceptional organic, dry-farmed grapes for us. Cool, late-ripening fruit from this low-yield vineyard contributes to the structure of Haden Fig's signature Willamette Valley Pinot Noir blend as well as our Cancilla Vineyard designate Pinot. Very fruit driven with dense dark cherry, creamy raspberry, a bright red cherry finish and perfect acidity.

- Erin Nuccio

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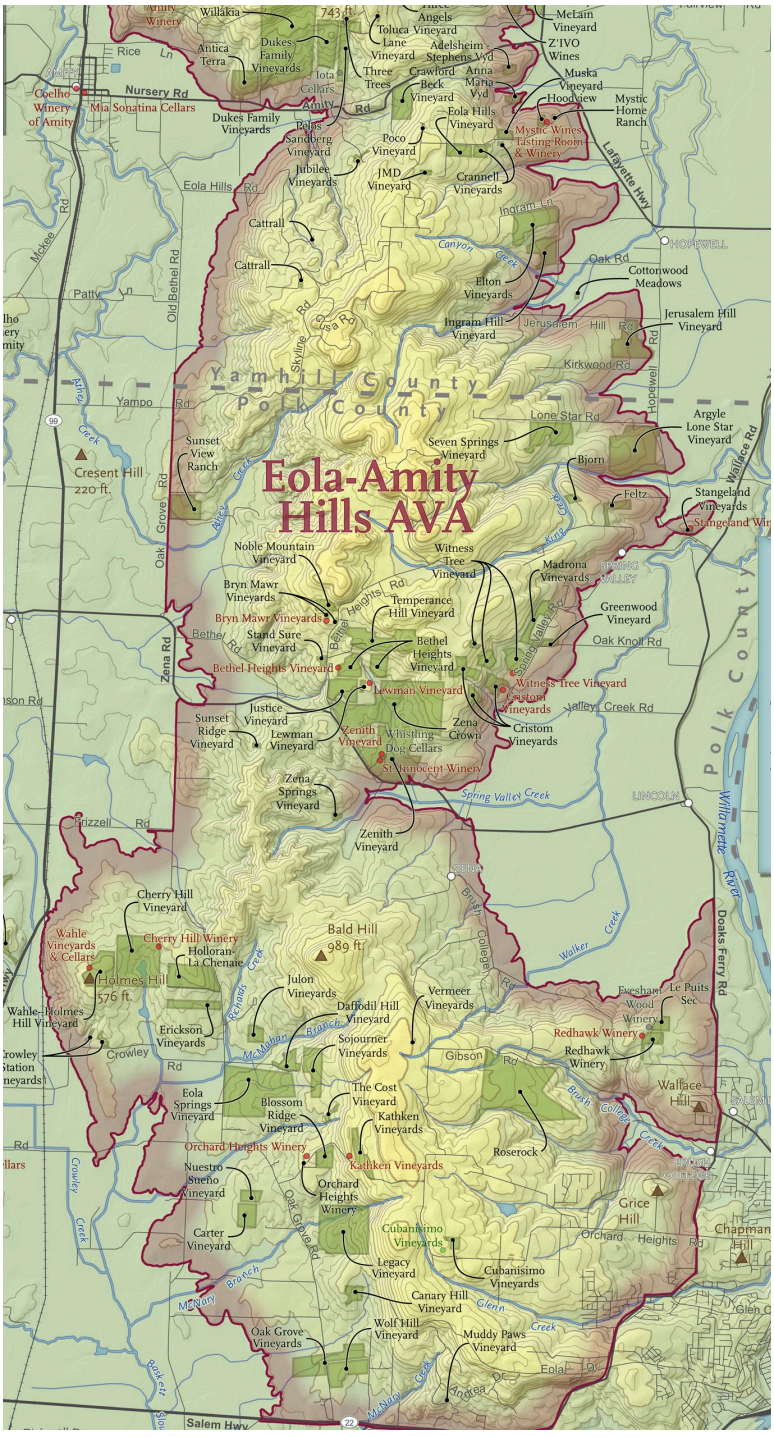
20 16

Cancilla Vineyard

pinot noir

willamette valley

Made With Organic Grapes

ALC. 13.5% BY VOL.