HADEN FIG

The Wine

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

The Place

AVA:	Willamette Valley
Vineyard:	Croft
Vine Age:	22 years
Density:	2300 vines per acre
Soil:	Bellpine & Jory
Elevation:	420'
Exposure:	Southeast
Harvested:	Mid-September, 2016
Farming:	Dry-farmed, organic practices
Certification:	Organic (Oregon Tilth)

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.

The storied vines of the Croft family are located in the southern aspect of the northern Willamette Valley and nestled in the coastal foothills. Organically-farmed for 30 years and certified Salmon Safe since 2008, three generations of the Croft family continue to carry on a legacy of responsible growing and management that dates back to its earliest days.

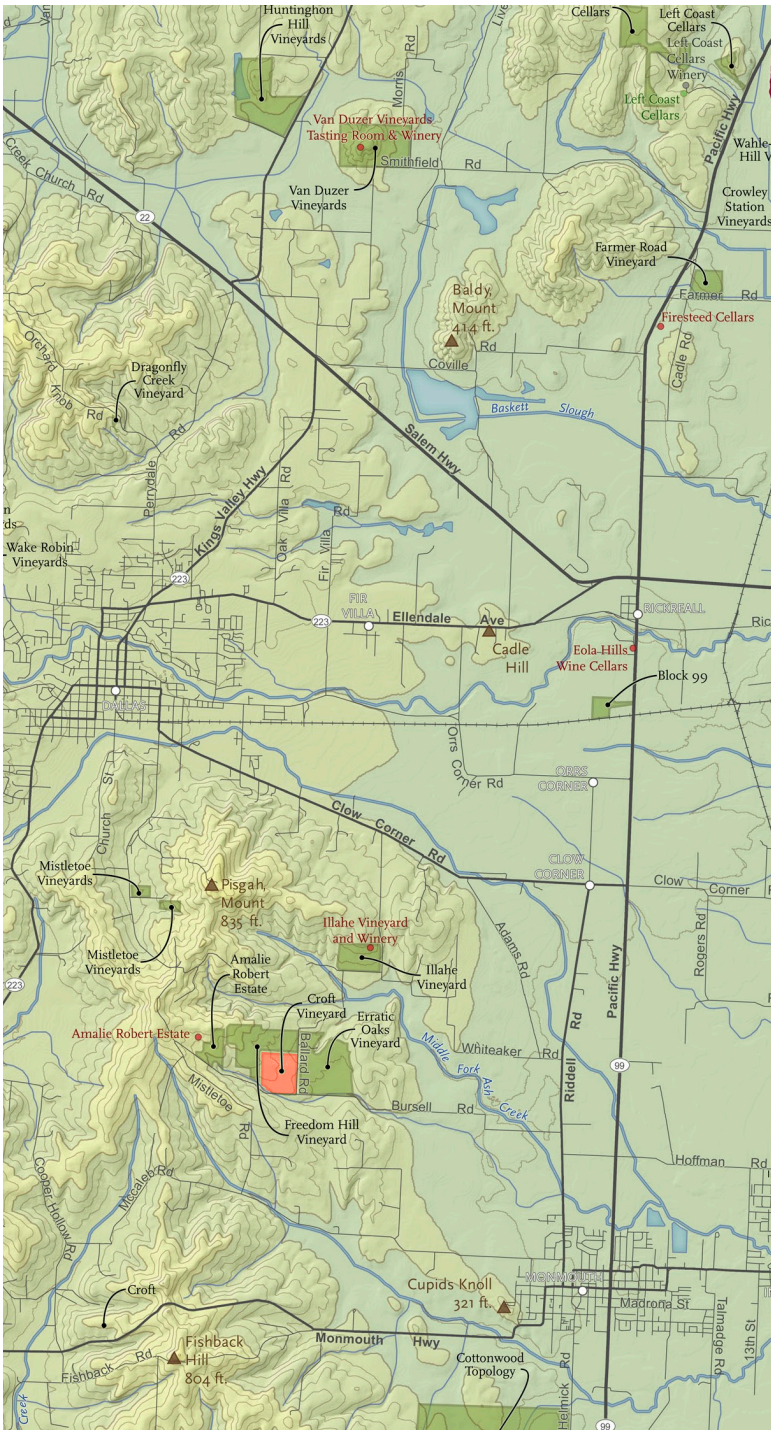
This bottle is about black cherry, and raspberry preserves and extends a firm grip to the finish. Wonderful.

- Erin Nuccio

HADEN FIG

2016

Croft Vineyard

pinot noir

13% BY VOL.