HADEN FIG

The Wine

Designation:	Freedom Hill Vineyard
Vintage:	2016
Produced:	125 cases
ABV:	13%
Released:	Spring 2018

The Place

AVA:	Willamette Valley
Vineyard:	Freedom Hill
Vine Age:	20 years
Density:	2300 vines per acre
Soil:	Bellpine & Jory
Elevation:	350-600'
Exposure:	Southeast
Harvested:	Mid-September, 2016
Farming:	Dry-farmed, sustainable practices
Clone:	Pommard

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.

We are very excited to release our first vintage of Freedom Hill Vineyard. The Dusschees planted it in 1981 and have been farming sustainably for nearly as long. The 2 acres of 20-year old, Pommard-clone offers a great insight for those looking to learn the flavor of single-clone wines when juxtaposed against the neighboring Croft vineyard. This bottle is about ripe morello cherry, and raspberry preserves and extends a firm grip to the finish. Delicious.

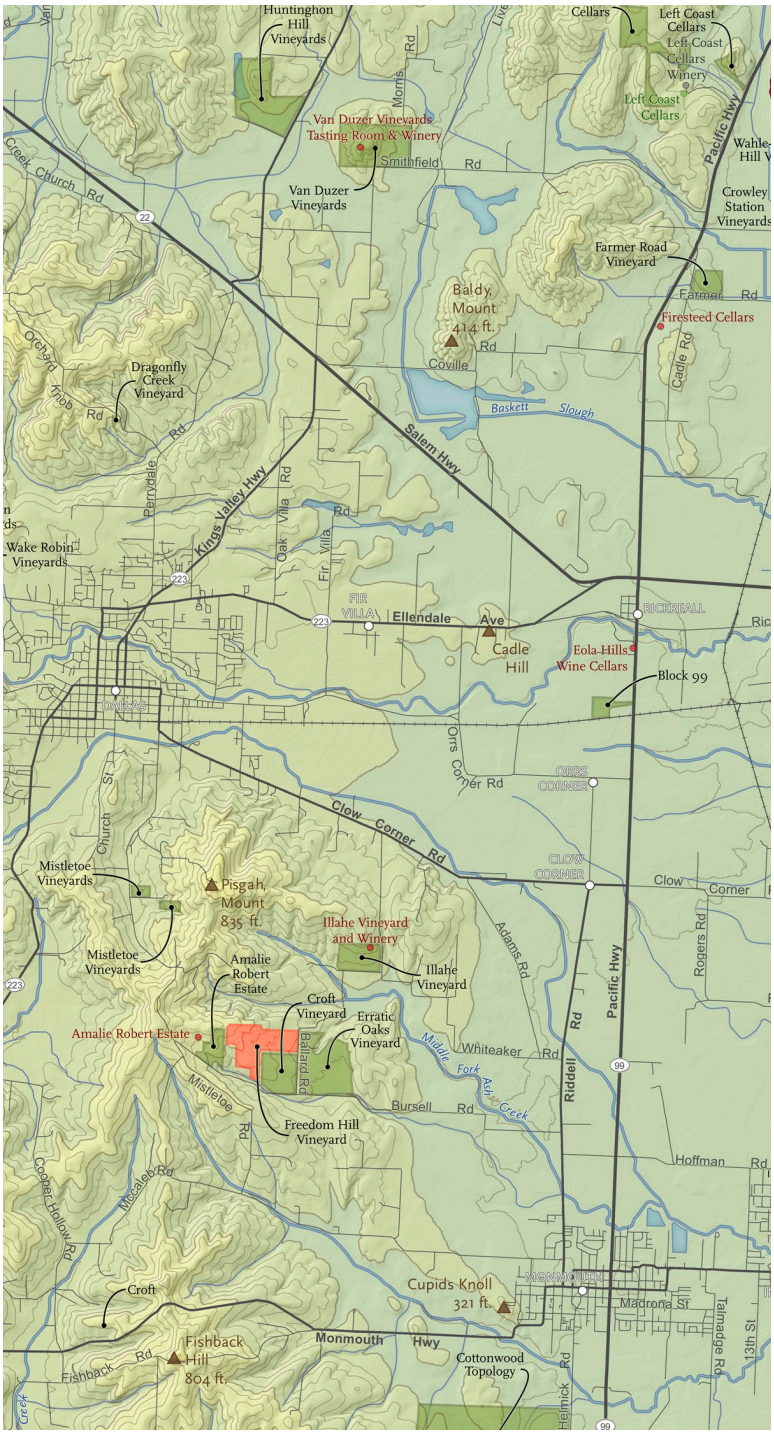
- Erin Nuccio

HADEN FIG

2016

Freedom Hill Vineyard

pinot noir

willamette valley

ALC. 13.5% BY VOL.