HADEN FIG

ALC. 13.5% BY VOL.

The Wine

Designation:	Pinot Noir Willamette Valley
Vintage:	2016
Produced:	1025 cases
ABV:	13.5%
Released:	Autumn 2018

The Place

AVA:	Willamette Valley
Vineyard:	Cancilla*, Björnson, Croft*, & Freedom Hill,
Vine Age:	21 & 8 years
Density:	1800-2300 vines per acre
Soil:	Melbourne, Jory, Nekia, & Belpine
Elevation:	350-650'
Exposure:	Southeast & Southwest
Harvested:	September 7-14, 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 another in a string of growing seasons with very warm summers. Fortunately, at the end we had a bit of a cool down which helped preserve acidity and structure. However that cool spell did not last long which forced us to pick almost all of our fruit in a single week since most vineyards seemed to ripen almost simultaneously. The resulting wines are significantly more forward than the 2015's and show very nice structure and ageability, with a core of ripe, plump fruit.

In 2016 we started working with our two acre block of Pommard at Freedom Hill Vineyard, which makes up about 25% of the blend with Cancilla Vineyard, Croft Vineyard and Bjornson Vineyard comprising the remainder in equal parts. Dark in color with black fruits, moveing to a plump medium to full body and finishing with bright red fruit. - Erin Nuccio

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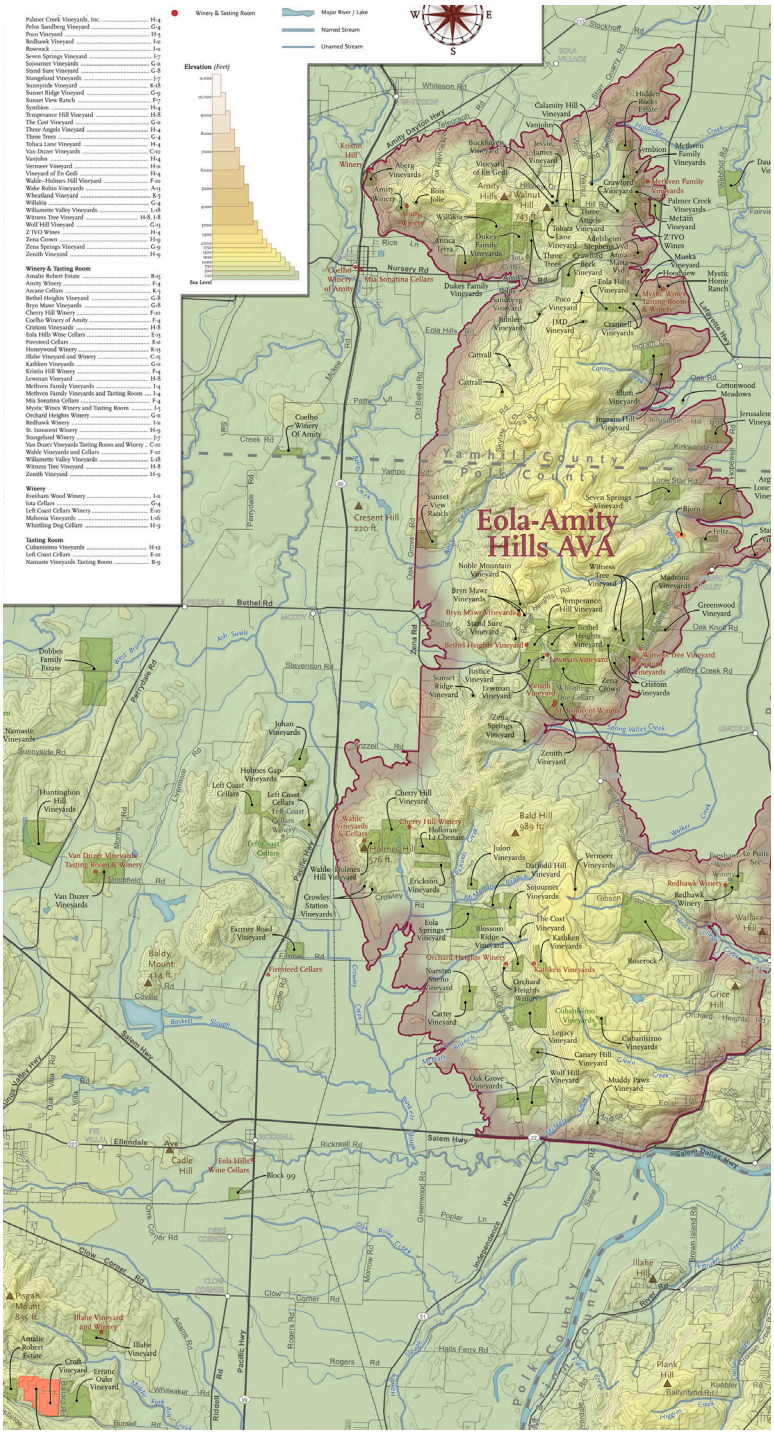
2016 pinot noir

willamette valley