HADEN FIG

The Wine

Designation:	Chardonnay Juliette
Vintage:	2017
Produced:	93 cases
ABV:	13.5%
Released:	Spring 2019

The Place

AVA:	Willamette Valley
Vineyard:	Mahonia
Planted:	1985
Density:	1245 vines per acre
Soil:	Nekia & Jory
Elevation:	450'
Exposure:	Northerly
Harvested:	Mid-September, 2016
Farming:	Dry-farmed using carbon-neutral, sustainable practices
Certification:	Sustainable (LIVE & Salmon Safe)

The Method

Yeast:	Ambiant
Fermentation:	Whole-cluster pressed barrel-fermented
Malolactic Conversion:	Indigenous & complete
Elevage:	10 months with lees, racked dirty, and aged for 10 more
Oak Regimen:	French barrels, all neutral

Winemaker Notes:

2017 was a return to the pretty style of wine that the Willamette's reputation is based on. While a little warmer than the '18s, these wines are all about aromaitcs and zest.

The sixth vintage of Juliette Chardonnay is another knockout. After primary and malolactic fermentation, just five barrels were selected for added age in the caves where they sat on the lees for an additional eight months, gaining complexity and texture. Of those five barrels, only four were bottled. Mineral and bright with acidity, layered with flavors of lemon curd and hints of nuts.

- Erin Nuccio

Juliette

WILLAMETTE VALLEY

CHARDONNAY

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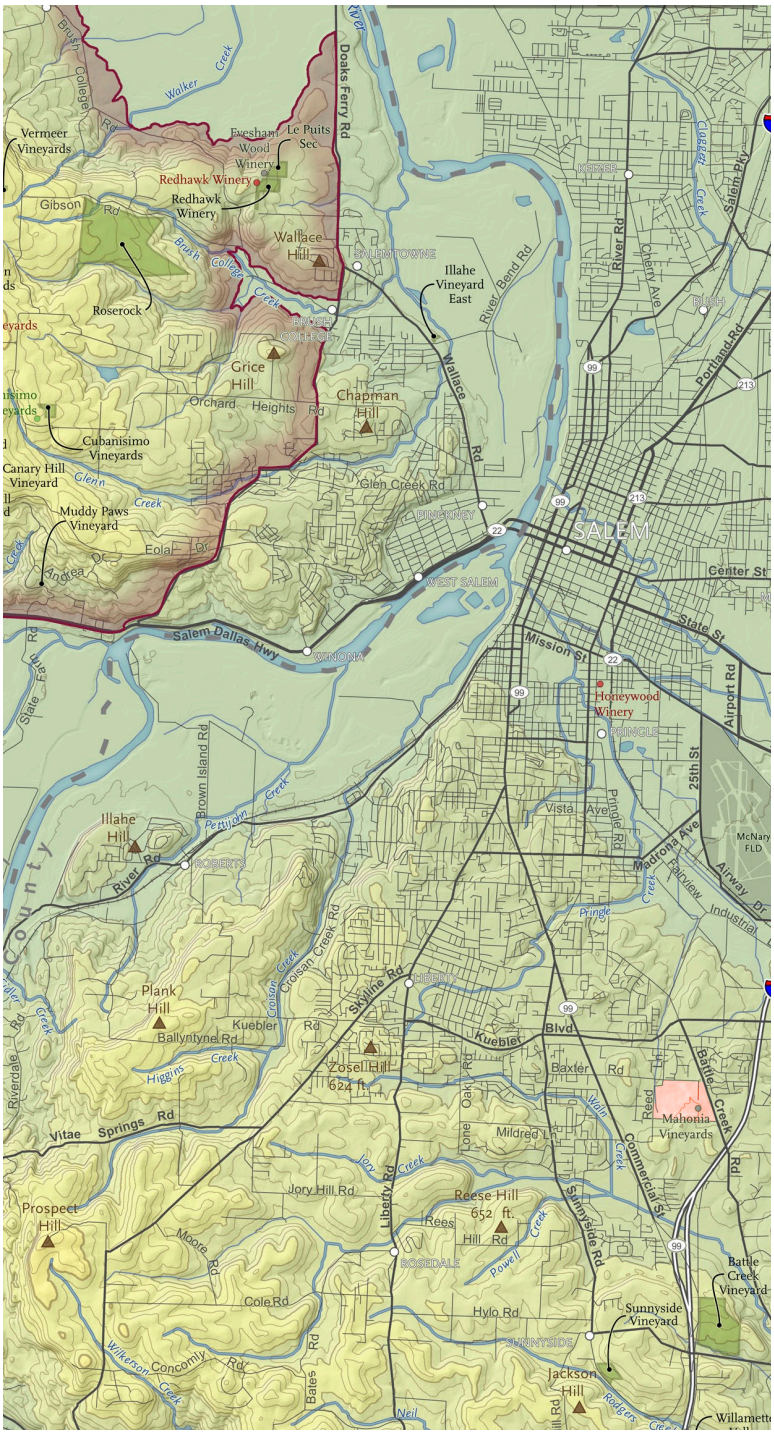
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