HADEN FIG

ALC. 13% BY VOL.

The Wine

Designation:	Chardonnay Willamette Valley
Vintage:	2017
Produced:	350 cases
ABV:	13%
Released:	Autumn 2018

The Place

AVA:	Willamette Valley
Vineyards:	Mahonia & Von Oehsen
Vine Age:	14 years average
Density:	1245 vines per acre
Soil:	Nekia & Jory
Elevation:	450 and 430'
Exposure:	Southeasterly
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, racked with lees after malo
Oak Regimen:	French barrels, all neutral

Winemaker Notes:

2017 tempered August's occasional heat events with September's return to cool days and nights. Whether there was any effect of the 1:49 of total solar eclipse is yet to be seen.

Fermented and aged entirely in used French oak (228L from Francois Freres). Apple, Meyer lemon and slight toast on the the nose followed by a nicely textured mid-palate and bright finish.once retaining a bright, fresh acidity complemented by the complex flavors of citrus and mineral.

- Erin Nuccio

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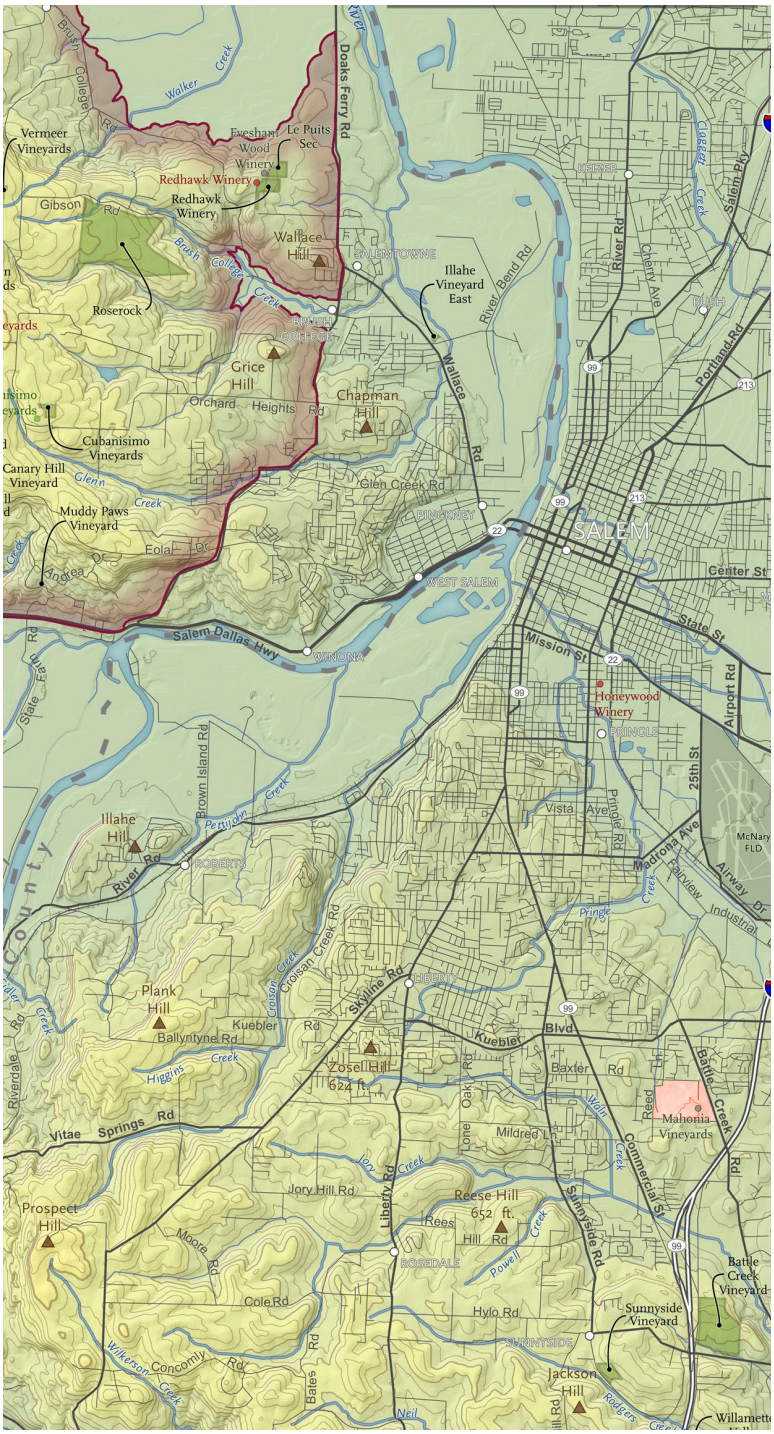
2017 chardonnay

willamette valley