HADEN FIG

ALC. 13.5% BY VOL.

The Wine

Designation:	Pinot Gris Rosé
Vintage:	2017
Produced:	248 cases
ABV:	13.5%
Released:	Spring 2018

The Place

AVA:	Willamette Valley
Vineyard:	Mahonia
Vine Age:	20-years
Density:	1600 vines per acre
Soil:	Nekia & Jory
Elevation:	440'
Exposure:	Northerly
Harvested:	Late September, 2017
Farming:	Dry-farmed using carbon-neutral, sustainable practices
Certification:	Sustainable (LIVE & Salmon Safe)

The Method

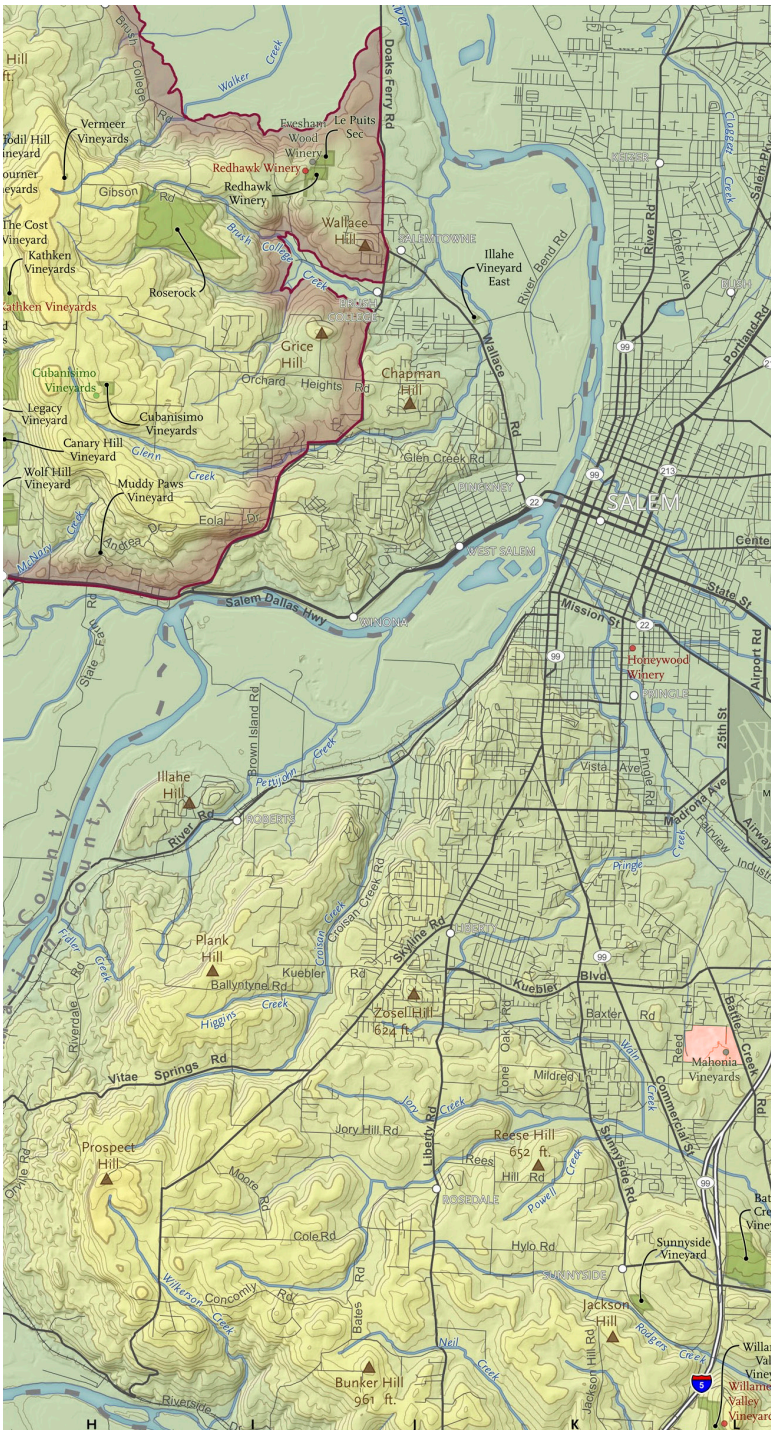
Yeast:	Native
Fermentation:	neutral barrel
Malolactic Conversion:	Inhibited
Elevage:	6 months
Oak Regimen:	Neutral

Winemaker Notes:

2017 started out with a very wet winter that fully charged the region's groundwater. Although August did include a couple of heat events September brought a return of cool days and nights which allowed us to pick leisurely beginning on the 22nd. It seems that the vintage is defined more by the weather at its end.

Our fifth Haden Fig release of a Pinot gris rosé is another knockout. Moreover, it's a lot of fun to make. The grapes are crushed and destemmed, fermented on the skins for three days, then pressed to neutral oak barrels where they finish their fermentation. Gorgeous on the table and even better on the tongue. Red cherry, peach, apricot and a touch of cinnamon make for nearly endless possibilities when paired with food, from local seafood and fish, to charcuterie and grilled vegetables. - Erin Nuccio

haden fig

2017 pinot gris rosé

willamette valley