HADEN FIG

The Wine

Designation:	Cancilla Vineyard
Vintage:	2017
Produced:	169 cases
ABV:	13%
Released:	Spring 2019

The Place

AVA:	Willamette Valley (just outside of nw-corner of Yamhill-Carlton AVA)
Vineyard:	Cancilla
Planted:	1999-2005
Density:	2300 vines per acre
Soil:	Melbourne
Elevation:	500-600'
Exposure:	Southeast
Harvested:	Early September, 2016
Farming:	Dry-farmed, organic practices
Certification:	Organic (Oregon Tilth)

The Method

Yeast:	Native
Extraction:	Twice-daily punchdown
Cuvaison:	18 days
Elevage:	16 months
Oak Regimen:	French barrels, ~10% new

Winemaker Notes:

This year's Spring release wonderfully demonstrates 2017's continuation of the cooling off that we saw in 2016 and 2015 from the record set in 2014 (i.e. in GDD heat-summation terms 2014 was at 2858, the 2016 and 2017 vintages were just below 2600, and 2018 was closer to 2300). This isn't to say that we're having a mini-iceage—2017 was still about 15% above the 30y historical average—but we're having a string of balanced, zesty, and cool-toned, vintages!

As he has for years, our good friend Ken Cancilla continues to grow exceptional organic, dry-farmed grapes for us. Cool, late-ripening fruit from this low-yield vineyard contributes to the structure of Haden Fig's signature Willamette Valley Pinot Noir blend as well as our Cancilla Vineyard designate Pinot.

- Erin Nuccio

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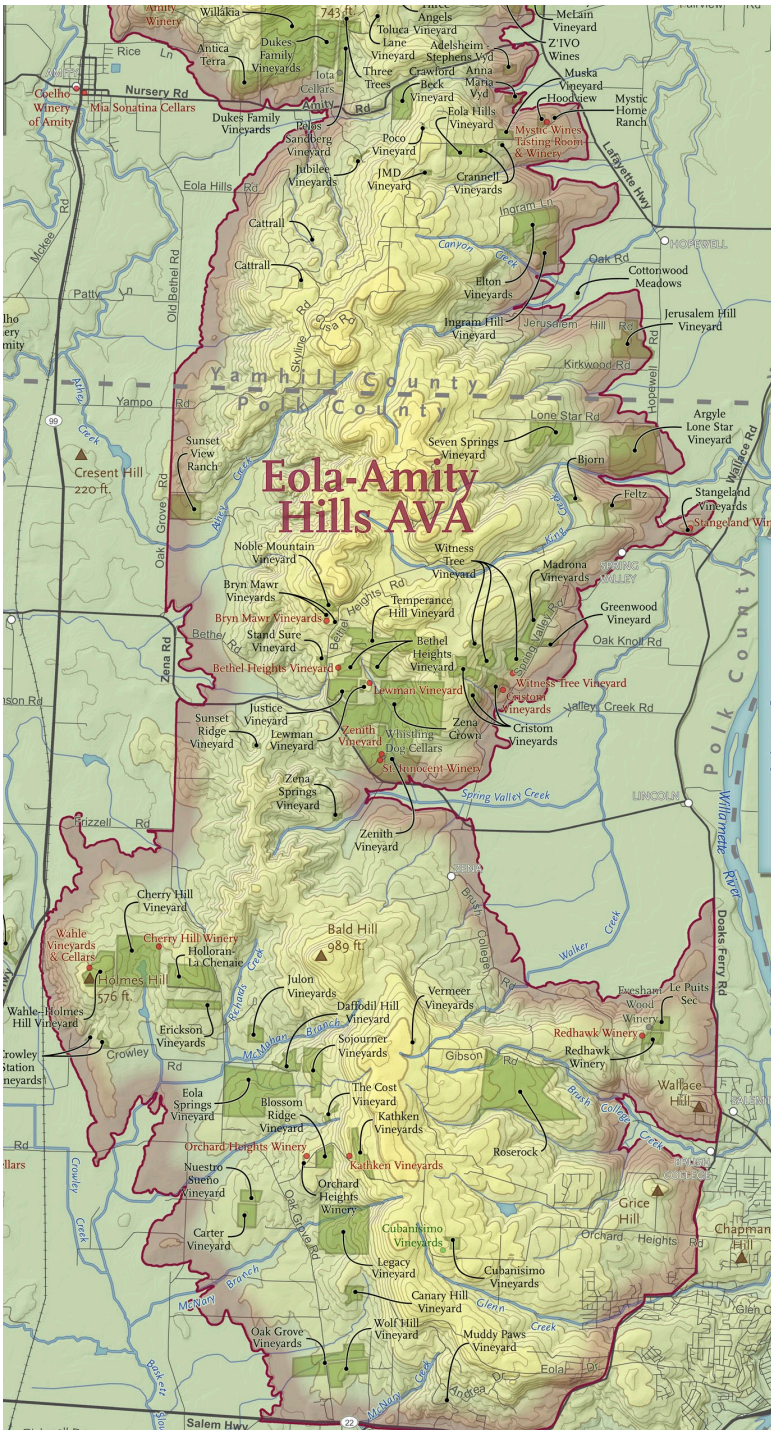
2017

Cancilla Vineyard

pinot noir

willamette valley

Made With Organic Grapes

ALC. 13.5% BY VOL.