HADEN FIG

The Wine

Designation:	Freedom Hill Vineyard
Vintage:	2017
Produced:	125 cases
ABV:	13%
Released:	Spring 2019

The Place

AVA:	Willamette Valley
Vineyard:	Freedom Hill
Planted:	1996
Clone:	Pommard
Density:	2300 vines per acre
Soil:	Bellpine & Jory
Elevation:	350-600'
Exposure:	Southeast
Harvested:	Mid-September, 2017
Farming:	Dry-farmed, sustainable practices

The Method

Yeast:	Native
Extraction:	Twice-daily punchdown
Cuvaison:	21 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!

We are very excited to release our second vintage of Freedom Hill Vineyard. The Dusschees planted it in 1981 and have been farming sustainably for nearly as long. The 2 acres of 20-year old, Pommard-clone offers a great insight for those looking to learn the propulsive flavors of single-clone wines when juxtaposed against the neighboring Croft vineyard.

- Erin Nuccio

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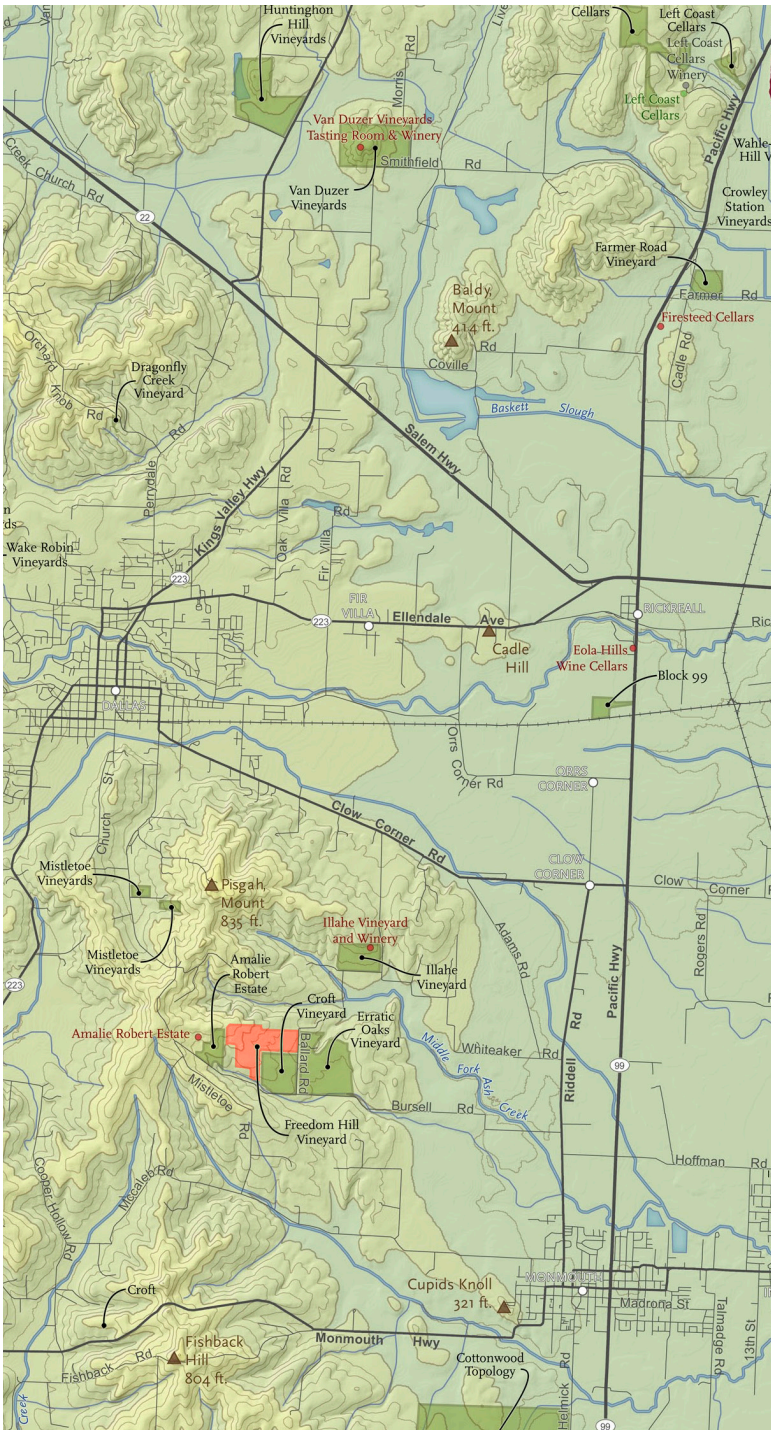
Freedom Hill Vineyard

pinot noir

willamette valley

ALC. 13.5% BY VOL.