HADEN FIG

The Wine

Designation:	Chardonnay Juliette
Vintage:	2018
Produced:	95 cases
ABV:	13.5%
Released:	Spring 2020

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:	20 months, racked with lees after at 10 months with no battonage
Oak Regimen:	French barrels, all neutral

Winemaker Notes:

2018's growing-degree day total of close to 2300 misleads our expectation of the wines and highlights the difficulties of using it to describe this year from that. (For comparison the 2016 and 2017 vintages were 15% warmer than the 30y average and just below 2600.) The last vintage that was in this range was 2012. The wines are richly hued and densely packed with concentration. If it weren't for the wines' brimming acid you'd definitely expect them to be from a very warm vintage.

The sixth vintage of Juliette Chardonnay is another knockout. After primary and malolactic fermentation, just six barrels were selected for added age in the caves where they sat on the lees for an additional ten 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.

Juliette

WILLAMETTE VALLEY

CHARDONNAY

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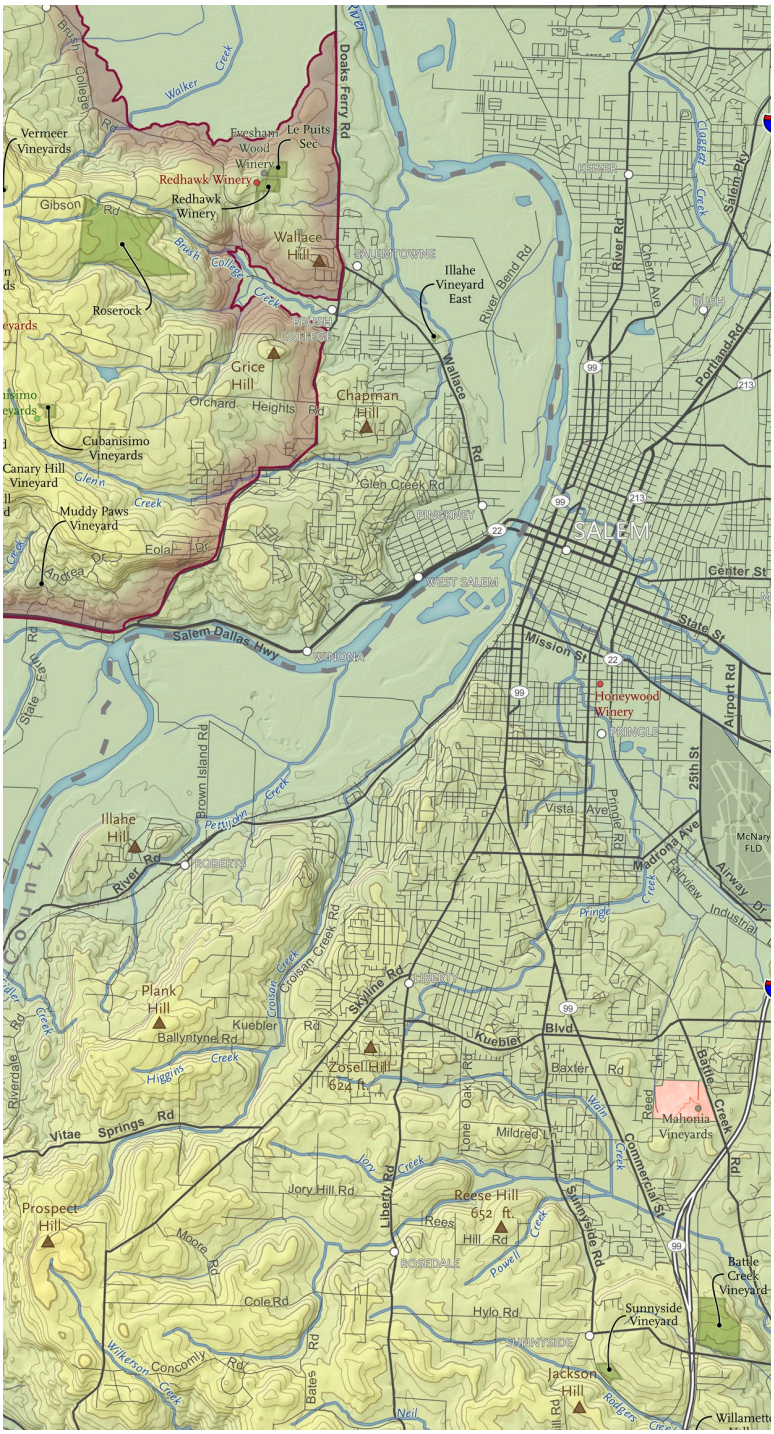
2018