HADEN FIG

The Wine

Designation:	Chardonnay Willamette Valley
Vintage:	2018
Produced:	350 cases
ABV:	13%
Released:	Autumn 2019

The Place

AVA:	Willamette Valley
Vineyards:	Mahonia & Von Oehsen
Vine Age:	15 years average
Density:	1245 vines per acre
Soil:	Nekia/Jory & Ritner/Witzel
Elevation:	450 and 430'
Exposure:	Southeasterly
Harvested:	Mid to late-September, 2017
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:

In terms of growing degree-days 2018 was the coolest vintage since 2011, and was only modestly above the 30yr average temps. The timing of that warmth and cooling was fantastic: cool Spring delayed budbreak while a warm May & June allowed the vines to catch up. Summer was warm but greatly cooled off for September's 6+ week harvest.

Fermented and aged entirely in neutral French oak (228L from Francois Freres). Apple, Meyer lemon and subtle brioche 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

ALC. 13% BY VOL.

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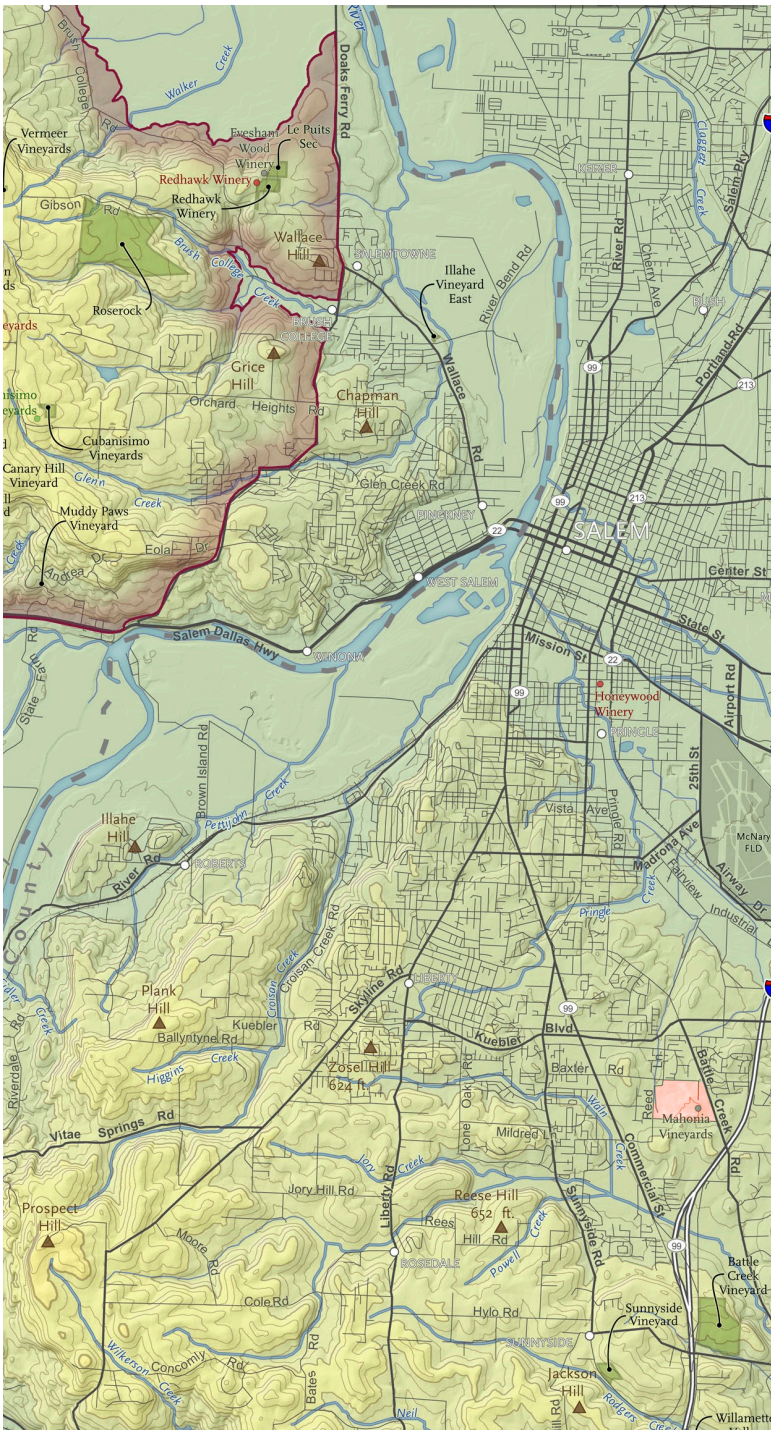
2018 chardonnay

willamette valley