HADEN FIG

ALC. 13% BY VOL.

The Wine

Designation:	Pinot Blanc
Vintage:	2018
Produced:	58 cases
ABV:	13%
Released:	Spring 2019

The Place

AVA:	Willamette Valley
Vineyard:	Mahonia
Planted:	1997
Density:	1600 vines per acre
Soils:	Nekia
Elevation:	440'
Exposure:	Northerly
Harvested:	Late September, 2018
Farming:	Dry-farmed using carbon-neutral, organic practices
Certification:	Sustainable (LIVE & Salmon Safe)

The Method

Yeast:	native
Fermentation:	neutral barrel
Malolactic Conversion:	spontaneous
Elevage:	10 months on fine lees
Oak Regimen:	neutral French

Winemaker Notes:

Our 2018 pinot blanc returns in vibrant form. Barrel fermented and treated in identical manner to our Willamette Valley chardonnay allows the varietal differences to shine. Even with the spontaneous malolactic conversion this is a zesty wine that hums with energy.

While pinot blanc is structurally very similar to chardonnay, its fruit is more restrained: think pineapple core and almond blossoms rather than straight up fruits and nuts.

- Erin Nuccio

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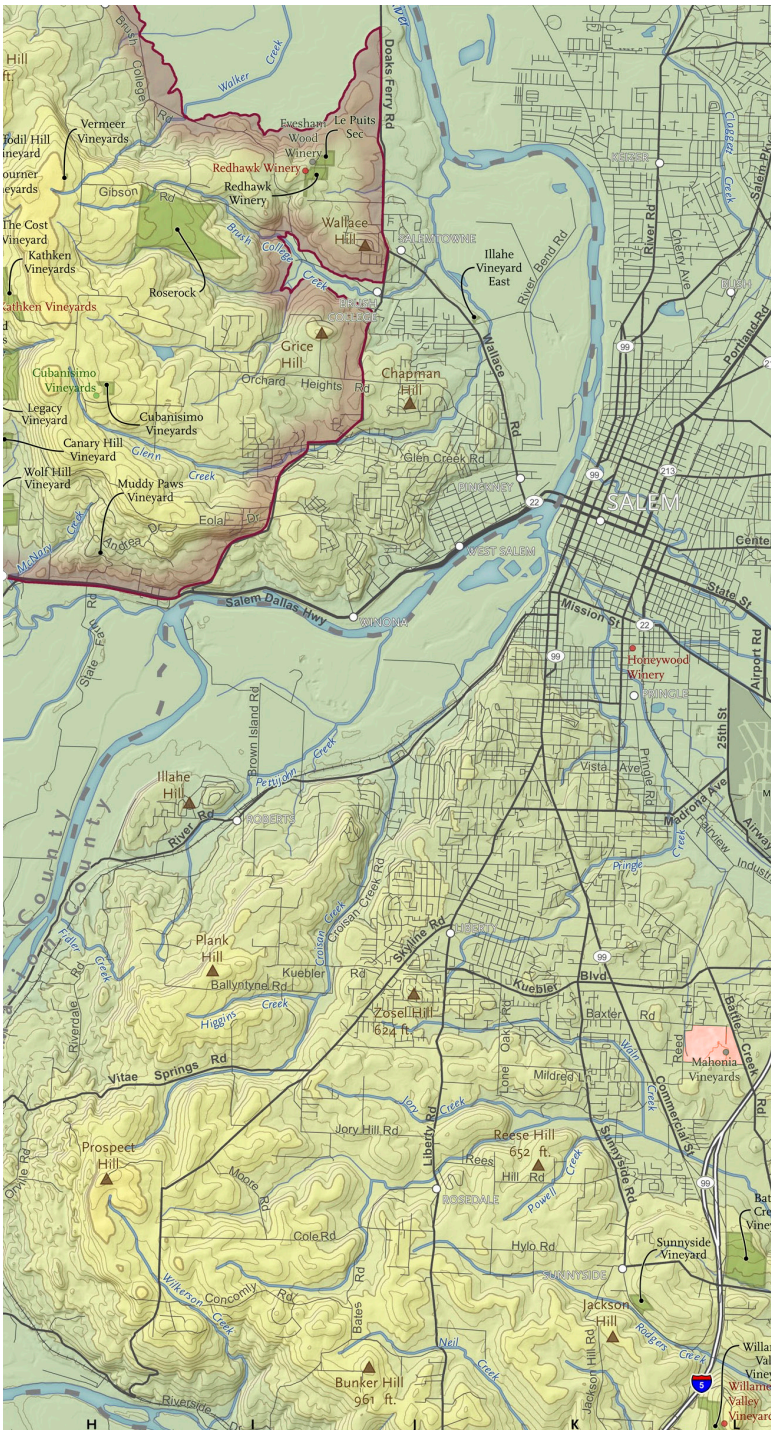
2018 pinot blanc

willamette valley