HADEN FIG

ALC. 13.5% BY VOL.

The Wine

Designation:	Pinot Gris Rosé
Vintage:	2018
Produced:	250 cases
ABV:	13.5%
Released:	Spring 2019

The Place

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

The Method

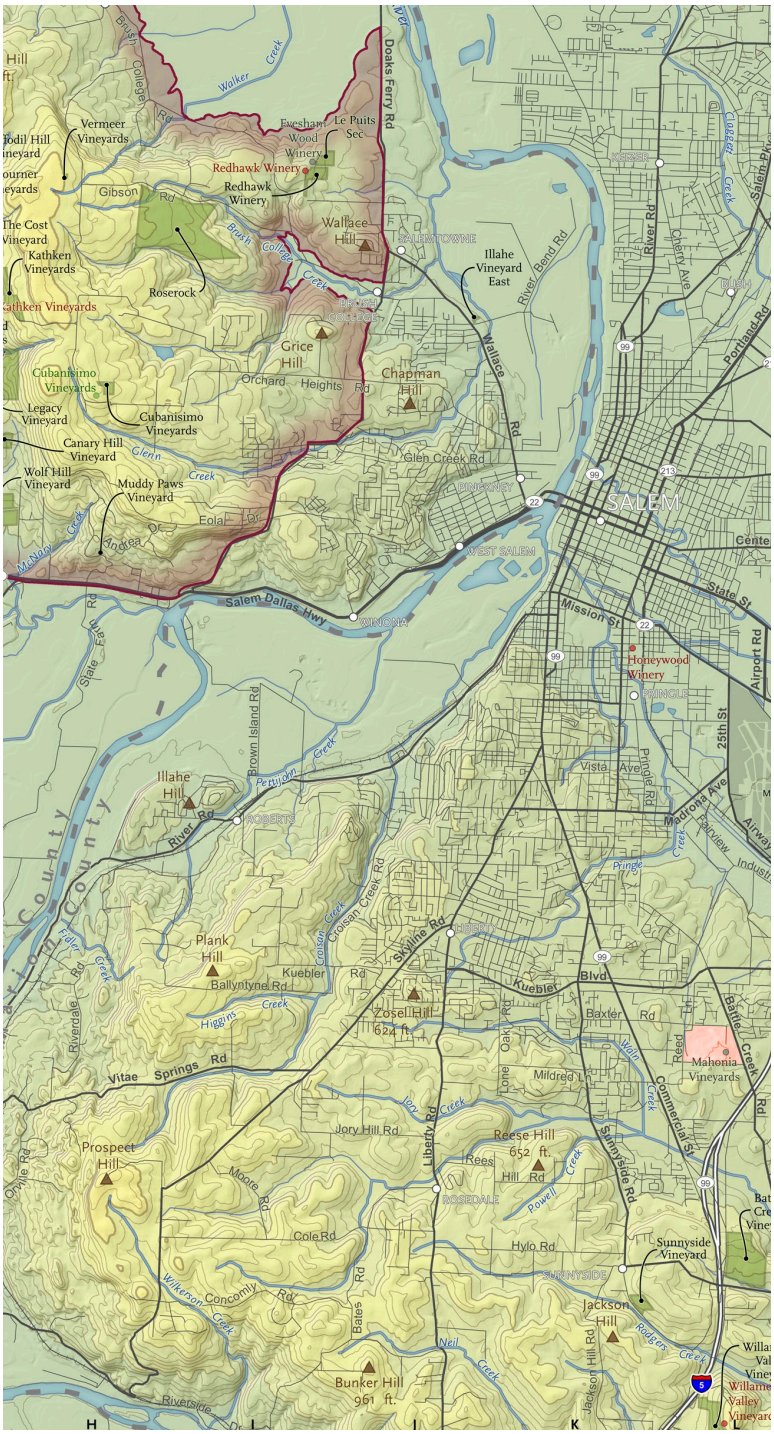
Yeast:	native
Fermentation:	half neutral barrel & half stainless
Malolactic Conversion:	inhibited
Elevage:	6 months
Oak Regimen:	half neutral barrel & half stainless

Winemaker Notes:

Our sixth Haden Fig release of a Pinot gris rosé is spicy and delicious. Moreover, it's a lot of fun to make. The pinot gris is crushed and destemmed into open top fermenters where a spontaneous ferment starts. I fermented it on the skins for 3 days with gentle cap management—just enough to wet the cap—and pressed half to neutral barrels and half into stainless steel where they finished their fermentation. Gorgeous on the table and even better on the tongue. Red cherry, peach, apricot and a touch of cinnamon make for nearly endless possibilities when paired with food, from local seafood and fish, to charcuterie and grilled vegetables.

- Erin Nuccio

haden fig

2018 pinot gris rosé

willamette valley