HADEN FIG

ALC. 13.5% BY VOL.

The Wine

Designation:	Pinot Noir Willamette Valley
Vintage:	2018
Produced:	1450 cases
ABV:	13.5%
Released:	Autumn 2020

The Place

AVA:	Willamette Valley
Vineyards:	Björnson, Cancilla*, Croft*, & Freedom Hill,
Planted:	2006, 1999, 1994, & 1996
Density:	1800-2300 vines per acre
Soil:	Jory & Nekia, Melbourne, & Belpine
Elevation:	350-650'
Exposure:	Southeast through Southwest
Harvested:	Mid-Sept to Early-Oct, 2018
Farming:	Dry-farmed, organic practices, and for FHV: integrated pest management
Certification:	*Organic (Oregon Tilth)

The Method

Yeast:	Native
Extraction:	Twice-daily punchdown
Cuvaison:	~21 days
Elevage:	20 months
Oak Regimen:	French barrels, 10% new

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 tannin and concentration. If it weren't for the wines' brimming acid you'd definitely expect them to be from a very warm vintage.

Björnson is the heart of the blend this year with the others being used in equal measure. This is a powerfully fruited wine whose "day 3" drinking is particularly good. As such it will make both the immediate gratification and hold-off crowds happy depending on their choices.

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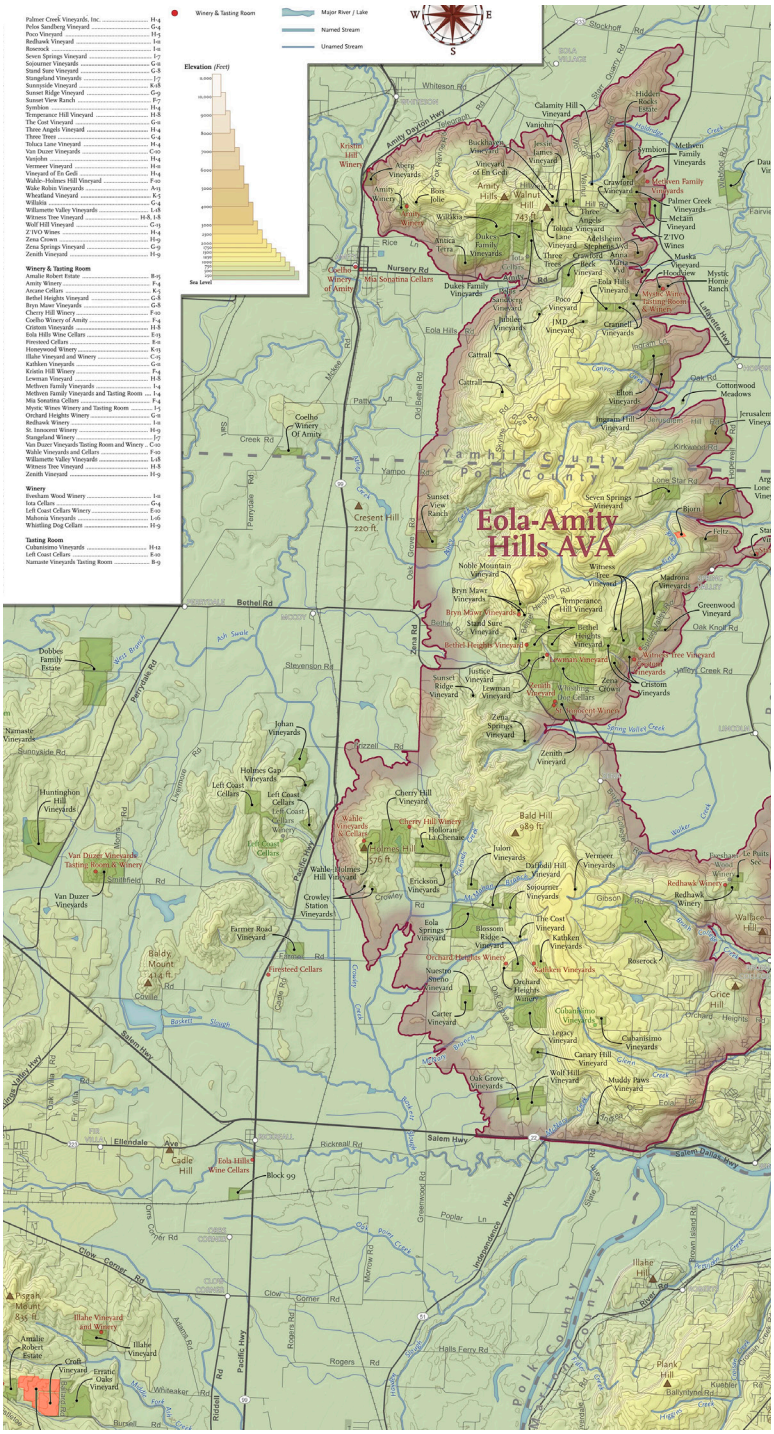
2018 pinot noir

willamette valley