HADEN FIG

The Wine

Designation:	Chardonnay Juliette
Vintage:	2019
Produced:	44 cases
ABV:	13.0%
Released:	Autumn 2021

The Place

AVA:	Willamette Valley
Vineyard:	Mahonia
Planted:	1985
Density:	1245 vines per acre
Soil:	Nekia & Jory
Elevation:	450'
Exposure:	Northerly
Harvested:	Mid-September, 2019
Farming:	Dry-farmed using carbon-neutral, organic practices
Certification:	Sustainable (LIVE & Salmon Safe)

The Method

Yeast:	Ambiant
Fermentation:	Whole-cluster pressed barrel-fermented
Malolactic Conversion:	Indigenous & complete
Elevage:	20 months total with no battonage, racked with lees at 10 months
Oak Regimen:	French barrels, all neutral

Winemaker Notes:

The seventh vintage of Juliette Chardonnay is another knockout. After primary and malolactic fermentation, just four 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 four barrels, only two were bottled. Mineral and bright with acidity, layered with flavors of lemon pith, lemon curd and hints of nuts.

Juliette

WILLAMETTE VALLEY

CHARDONNAY

PRODUCED AND BOTTLED BY

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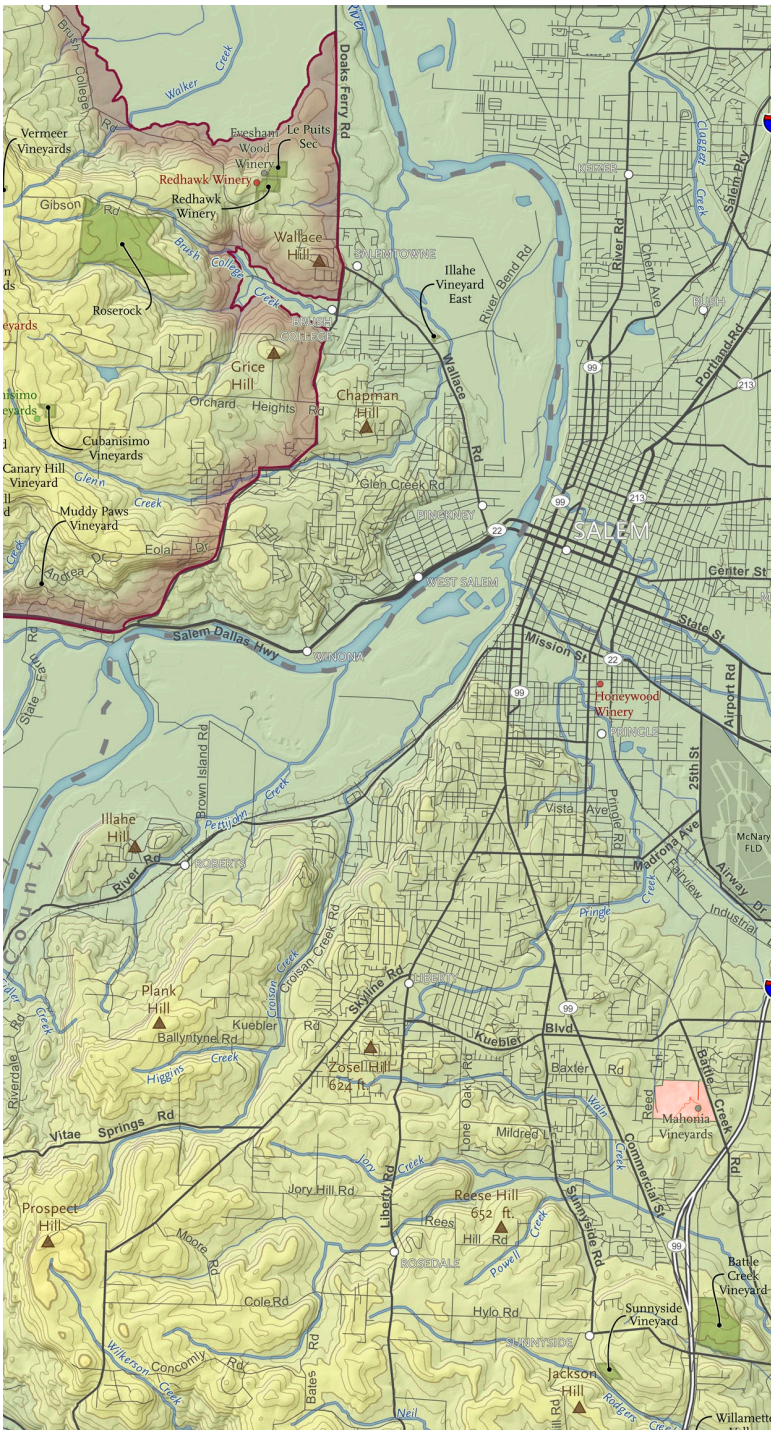
2019