HADEN FIG

ALC. 13% BY VOL.

The Wine

Designation:	Chardonnay Willamette Valley
Vintage:	2019
Produced:	313 cases
ABV:	13%
Released:	Spring 2020

The Place

AVA:	Willamette Valley
Vineyards:	Mahonia & Von Oehsen
Vine Age:	18 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:	Neutral barrels (FR) & a new tonneau

Winemaker Notes:

While usually fermented and aged entirely in neutral French oak (228L from Francois Freres), this vintage required us to break in a new vessel. An advatage of using tonneau is that there is less surface area of wood to impart flavor to nearly double the usual volume. Apple, Meyer lemon curd, subtle brioche, and a whipser of creme brulee 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

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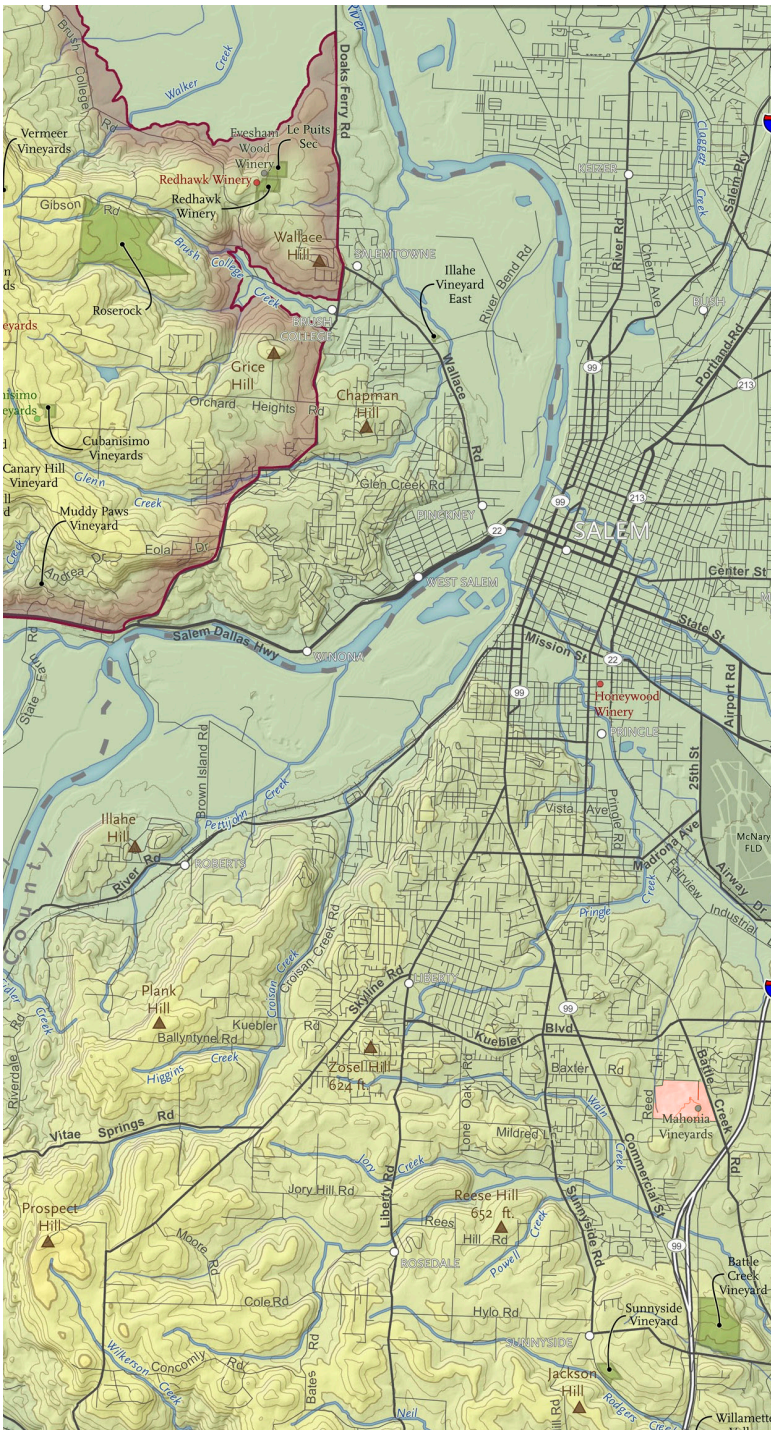
2018 chardonnay

willamette valley