HADEN FIG

The Wine

Designation:	Le Puits Sec Rosé
Vintage:	2019
Produced:	148 cases
ABV:	13.5%
Released:	Spring 2020

The Place

AVA:	Eola-Amity Hills
Vineyard:	Le Puits Sec
Planted:	1986
Varieties	Pinot Gris & Gewurztraminer
Density:	2300 vines per acre
Soil:	Woodburn
Elevation:	285-315'
Exposure:	East-southeast
Harvested:	Late-September, 2019
Farming:	Dry-farmed using organic practices
Certification:	Organic (Oregon Tilth)

The Method

Yeast:	Native
Fermentation:	De-stemmed and crushed berries macerated with skins for 3 days, pressed and fermented in neutral oak.
Malolactic Conversion:	Indigenous & complete
Elevage:	10 months, racked clean post malo
Oak Regimen:	neutral Francois Frere barrels

Winemaker Notes:

This is a brand new wine for us! One of the hazards of this business is that sometimes the vineyards that we usually source fruit from don't have any fruit to offer due to pestilence or, as in this case, a change in farming practices. (There can be some hiccups when one moves towards organic certification.)

Rather than not produce a rosé, we have raided the LPS pantry. Both Pinot Gris and Gewurztraminer have dusty-rose colored skins and impart a delicate color when included in the early ferment. This is a nervy, aromatically-driven wine.

- Erin Nuccio

Le Puits Sec

EOLA-AMITY HILLS

ROSÉ

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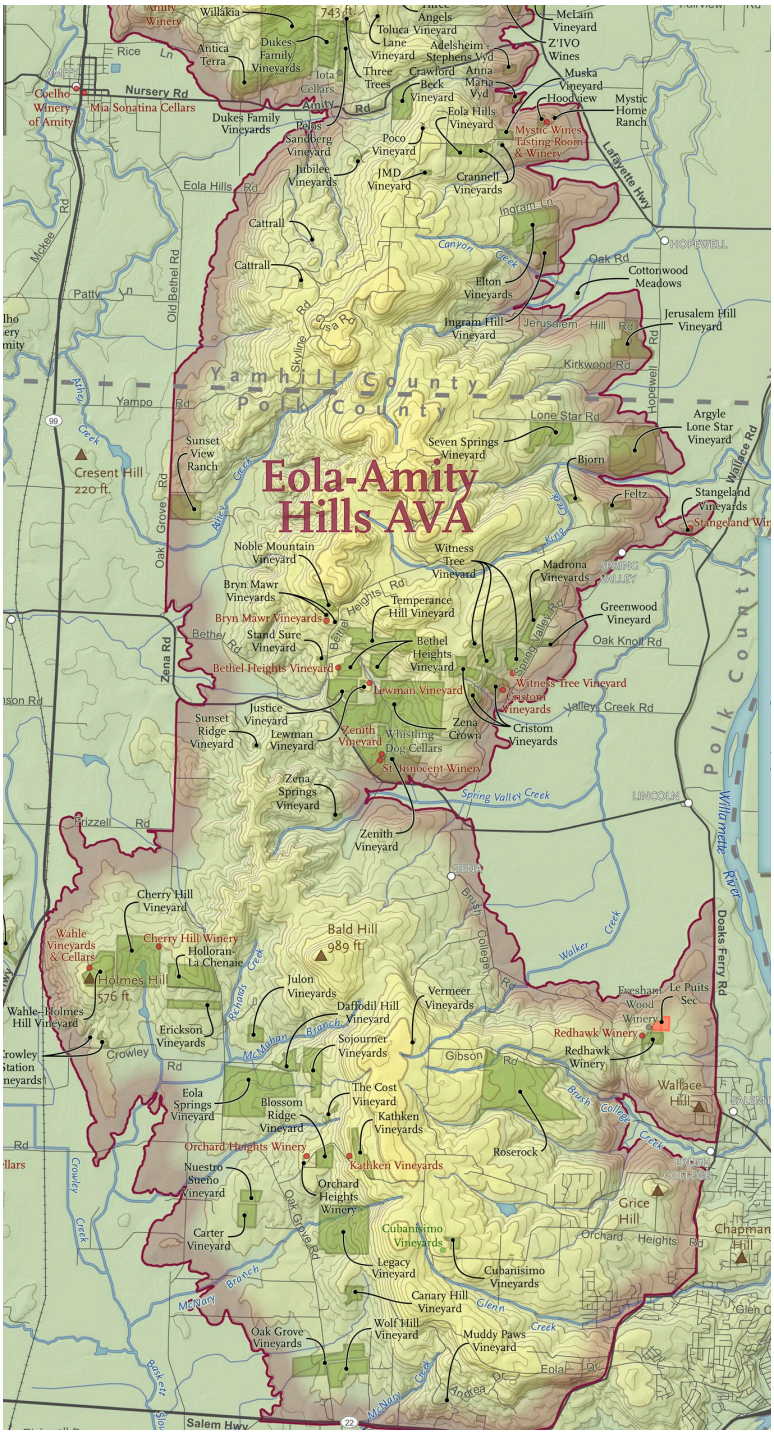
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