HADEN FIG

The Wine

Designation:	Croft Vineyard
Vintage:	2019
Produced:	45 cases
ABV:	13%
Bottled:	Spring 2021

The Place

AVA:	Willamette Valley (just SW of EAH)
Planted:	1994
Density:	2300 vines per acre
Soil:	Bellpine & Jory
Elevation:	420'
Exposure:	Southeast
Harvested:	Mid-September, 2019
Farming:	Dry-farmed, organic practices
Certification:	Organic (Oregon Tilth)

The Method

Fruit Process	Fully destemmed
Yeast:	Native
Extraction:	Twice-daily punchdown
Cuvaison:	21 days
Elevage:	18 months
Oak Regimen:	French barrels, 10% new

Winemaker Notes:

2019 is another vintage that began with a warmer than average Summer but ended on a cooler than average (measured across 2004-18) harvest. It resulted in a vintage character in line with 2017 or (our) 2013 — built on poise rather than broad shoulders.

The storied vines of the Croft family are located in the coastal foothills a few miles southwest of EAH. Organically-farmed for 30 years and certified Salmon Safe since 2008, three generations of the Croft family continue to carry on a legacy of responsible growing and management that dates back to its earliest days.

- Erin Nuccio

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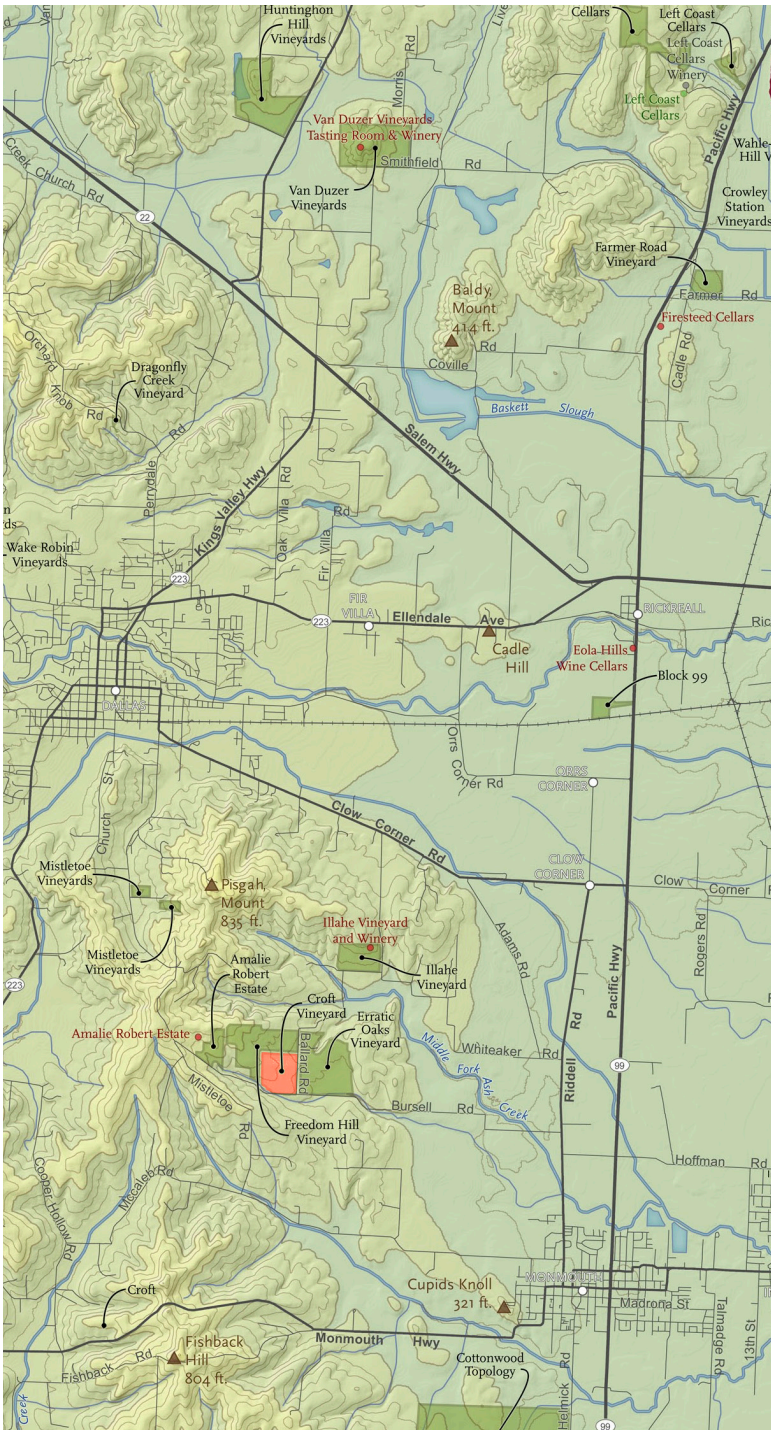
20 19

Croft Vineyard

pinot noir

willamette valley

Made With Organic Grapes

ALC. 13.5% BY VOL.