HADEN FIG

ALC. 13% BY VOL.

The Wine

Designation:	Chardonnay Willamette Valley
Vintage:	2020
Produced:	313 cases
ABV:	13%
Released:	Spring 2021

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)

Winemaker Notes:

2020 was a special year. Flowering, beset by light rains and driving winds, resulted in a fruit set that was about 30% off of average. The end of August finished with warm rain and humidity that drove disease pressure. The beginning of September brought the biggest fires Oregon had seen up to that point.

We only bottled our Willamette Valley Chardonnay and there won't be any of our Juliette as this wine too well represents its vintage. This wine sings at a table laden a smoked-trout salad, grilled eggplant with tahini and labneh, or Kansas City barbeque.

- Erin Nuccio

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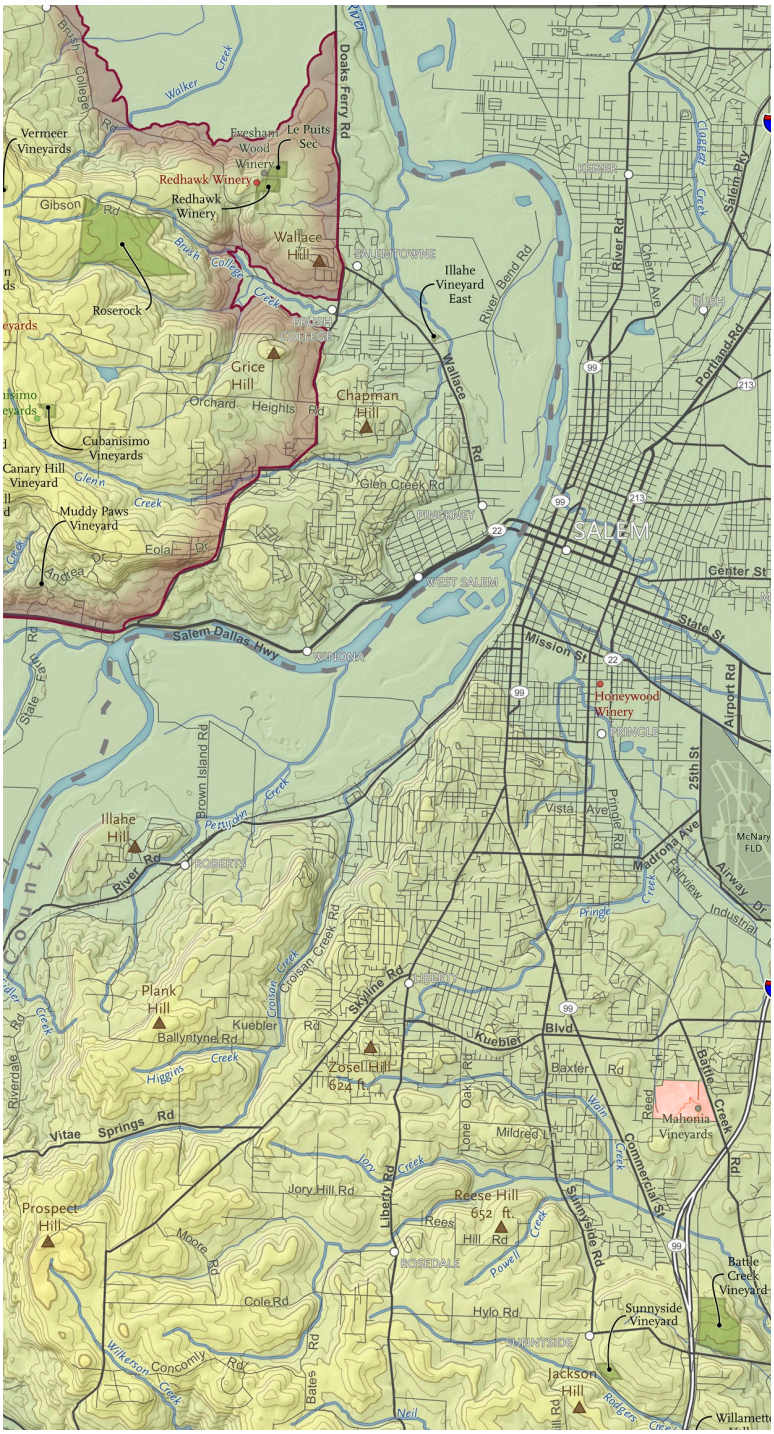
2020 chardonnay

willamette valley