

HADEN FIG

Designation: The Wine
Chardonnay Juliette
Vintage: 2022
Produced: 100 cases
ABV: 13.0%
Released: Spring 2024

AVA: The Place
Willamette Valley
Vineyard: Mahonia
Planted: 1985
Density: 1245 vines per acre
Soil: Nekia & Jory
Elevation: 450'
Exposure: Northerly
Harvested: Early-October, 2022
Farming: Dry-farmed using carbon-neutral and organic practices
Certification: Sustainable (LIVE & Salmon Safe)

The Method
Yeast: Ambient
Fermentation: Whole-cluster pressed barrel-fermented
Malolactic Conversion: Indigenous & complete
Elevage: 16 months total with no battonage, racked with lees at 10 months, racked clean to stainless at 14 months
Oak Regimen: French barrels, all neutral

Winemaker Notes

2020 tried to smoke us and '21 tried to roast us, but '22 tried to freeze us with March snows before budbreak and a hard frost following. While many of our hillside blocks made it through without loss, at lower elevations where those hills flatten out in Le Puits Sec, La Grive Bleue, and Torres Hill there was a notable reduction in yields. The parts of vineyards that didn't suffer losses still suffered delays and harvest started at the end of Sept. and continued well into Oct. At this early point in their lives, the '22s are reminding us of a friendlier version of the 2010s.

After their first 10 months in barrel, only four barrels were selected for extended aging to rest on their lees until they were ready to bottle. The cool vintage is apparent on the nose and its focused, mineral drenched flavors hum with just a touch of autolytic texture.

- Erin Nuccio

