

HADEN FIG

Designation: The Wine
Cancilla Vineyard
Vintage: 2022
Produced: 100 cases
ABV: 13.5%
Bottled: Spring 2024

AVA: The Place
Tualatin Hills
Planted: 2001
Density: 2300 vines per acre
Soil: Melbourne
Elevation: 500-600'
Exposure: Southeast
Harvested: Mid-October, 2022
Farming: Dry-farmed, organic practices
Certification: Organic (Oregon Tilth)

The Method
Fruit Process Fully destemmed
Yeast: Native
Extraction: Twice-daily punchdown
Cuvaion: 26 days
Elevage: 17 months
Oak Regimen: French barrels, ~15% new
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 see any 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.

This year's Cancilla starts out on a savory, citrus-laden note that dances between well made fruit cake and raspberry pastilles. Its fine-grained tannins are nicely balanced with a zip of acidity that leaves the mouth haunted with memories of amaro and delicate flowers.

- Erin Nuccio

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Cancilla Vineyard
pinot noir
tualatin hills
willamette valley



ALC. 13.5% BY VOL.

