HADEN FIG

The Wine

Designation: Freedom Hill Vineyard

Vintage: 2022

Produced: 100 cases

ABV: 13.5%

Released: Spring 2024

The Place

AVA: Mt. Pisgah, Polk County, Oregon

Planted: 1996

Clone: Pommard

Density: 2300 vines per acre

Soil: Bellpine & Jory

Elevation: 350-600'

Exposure: Southeast

Harvested: Mid-October, 2022

Farming: Dry-farmed using integrated pest

management

The Method

Fruit Process Fully destemmed

Yeast: Native

Extraction: Twice-daily punchdown

Cuvaison: 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.

Freedom Hill is often our richest and most firmly structured offering. This vintage vibrates intensely between its fruited and savory notes (the shift between Ranier cherries and your uncle's cherry pipe tobacco) while coupled with oil-cured olives, great balsamic, and fresh-turned earth.

- Erin Nuccio

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Freedom Hill Vineyard pinot noir

mt. pisgah polk county oregon willamette valley

ALC. 13.5% BY VOL.

