

HADEN FIG

The Wine

Designation: Chardonnay Willamette Valley
Vintage: 2023
Produced: 135 cases
ABV: 13%
Released: Autumn 2024; \$26 (OR retail)

The Place

AVA: Willamette Valley
Vineyard: Mahonia
Vines Planted: 1985
Density: 1245 vines per acre
Soil: Nekia/Jory
Elevation: 450
Exposure: Southeasterly
Harvested: Late- September, 2023
Farming: Dry-farmed using carbon-neutral, organic practices
Certification: Sustainable (LIVE & Salmon Safe)

The Method

Yeast: Ambient
Fermentation: Whole-cluster pressed barrel-fermented
Malolactic Conversion: Indigenous & complete
Elevage: 10 months
Oak Regimen: Neutral barrels (FR) & a couple of forth-use tonneau

Winemaker Notes:

2020 tried to smoke us. In 2021, we were glad to see that vintage only chose to try and roast us. A hard Spring frost introduced 2022, and it was a cool vintage delayed. 2023 was a curious vintage whose budbreak was 6 weeks late, flowering was within historic averages, and — amazingly! — harvest was right on time.

We try to use this wine as our looking glass to figure out what is yet to come from the other HF and EW wines that are still in barrel. We sorted and direct pressed their Chardonnay and let the gross lees settle overnight before moving the juice to neutral French barrels and third-use tonneau. This bottle strikes out with custard, mirabelle, candied quince, and lemon curd before settling on to the palate with yellow apple, peach and nectarine flesh, and sweet corn ice cream.

ALC. 13.0% BY VOL.



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