

HADEN FIG

Designation: The Wine
Vintage: Chardonnay Juliette 2023
Produced: 100 cases
ABV: 13.0%
Released: Spring 2025

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

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

Winemaker Notes

Our 2023 season was one late in starting – almost the latest we have ever experienced – and budbreak was about 6 weeks behind and started in the last week of April. Fortunately, May and June were sunny and warm that helped the vines' vegetative cycle make up for that lost time. (Usually, it takes about 65 days from budbreak to bloom, but 2023 did it in about 40!) From bloom through harvest the weather was dry and clement with only several days in mid-August where we broke 100°. The first of our Autumn rains arrived at the very end of September.

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.

