

HADEN FIG

	The Wine
Designation:	Cancilla Vineyard
Vintage:	2023
Produced:	125 cases
ABV:	13.5%
Bottled:	Spring 2025

AVA:	The Place Tualatin Hills
Planted:	2001
Density:	2300 vines per acre
Soil:	Melbourne
Elevation:	500-600'
Exposure:	Southeast
Harvested:	Early-October, 2023
Farming:	Dry-farmed, organic practices
Certification:	Organic (Oregon Tilth)

	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:

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 roof. The first of our Autumn rains arrived at the very end of September.

The modest temperatures and even growing season post-flowering seems to have resulted in wines that have knit together quickly and show fantastic poise. This balance is likely to result in wines that drink wonderfully young and will mature gracefully.

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20  23



Cancilla Vineyard

pinot noir

tualatin hills
willamette valley



Made With
Organic Grapes

ALC. 13.5% BY VOL.

