

HADEN FIG

Designation: The Wine
Pinot Blanc
Vintage: 2024
Produced: 38 cases
ABV: 13%
Released: Spring 2025

AVA: The Place
Willamette Valley
Vineyard: Mahonia
Planted: 1997
Density: 1600 vines per acre
Soils: Nekia
Elevation: 440'
Exposure: Northerly
Harvested: September 27th, 2024
Farming: Dry-farmed using carbon-neutral,
organic practices
Certification: Sustainable (LIVE & Salmon Safe)

The Method
Yeast: native
Fermentation: neutral barrel
Malolactic Conversion: spontaneous
Elevage: 6 months on fine lees
Oak Regimen: neutral French

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.

ALC. 13.0% BY VOL.



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