

HADEN FIG

The Wine
Designation: Chardonnay Juliette
Vintage: 2022
Produced: 100 cases
ABV: 13.0%
Released: Spring 2024

The Place
AVA: Willamette Valley
Vineyard: Mahonia
Planted: 1985
Density: 1245 vines per acre
Soil: Nekia & Jory
Elevation: 450'
Exposure: Northerly
Harvested: Early-October, 2022
Farming: Dry-farmed using carbon-neutral and organic practices
Certification: Sustainable (LIVE & Salmon Safe)

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

Winemaker Notes

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.

At this stage in their evolution, the '22s are reminding us of a "friendlier" version of the 2010s—exciting since that is one of our all-time favorite vintages.

