

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:

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 out 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.

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.

ALC. 13.0% BY VOL.



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