

HADEN FIG

Designation: The Wine
Vintage: Pinot Blanc 2022
Produced: 44cases
ABV: 13%
Released: Spring 2023

AVA: The Place
Vineyard: Willamette Valley
Planted: Mahonia
Density: 1600 vines per acre
Soils: Nekia
Elevation: 440'
Exposure: Northerly
Harvested: Early October, 2022
Farming: Dry-farmed using carbon-neutral,
organic practices
Certification: Sustainable (LIVE & Salmon Safe)

Yeast: The Method
Fermentation: native
Malolactic Conversion: neutral barrel
Elevage: spontaneous
Oak Regimen: 8 months on fine lees
Winemaker Notes: neutral French

Our largest production of Pinot Blanc ever! In the previous five years we have made between 0 and 22 cases of this wine. While it's always been sourced from Mahonia Vineyard, we now have enough to actually introduce it to folks!

We fermented it in neutral, French barrels and let it age on its fine lees for 8 months, and it is focused and energetic. It is pitch-perfect for aperitivo-hour and will sing with crudo and civiche.

ALC. 13.0% BY VOL.



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2022 pinot blanc

willamette valley

