

# HADEN FIG

Designation: The Wine  
Pinot Gris Rosé  
Vintage: 2022  
Produced: 145 cases  
ABV: 13.0%  
Released: March 2023  
Release Price: \$22

AVA: The Place  
Willamette Valley  
Vineyard: Torres Bros.  
Planted: 1985 & 2011  
Varieties: Pinot Gris  
Density: 1800 vines per acre  
Soil: Willakenzie  
Elevation: 300' & 450'  
Exposure: East-southeast  
Harvested: Early-October, 2022  
Farming: Dry-farmed using organic practices  
Certification: In first year of transition for organic certification.

The Method  
Yeast: Native  
Fermentation: Destemmed, crushed, and macerated for three days before moving to barrel.  
Malolactic Conversion: Indigenous & complete  
Elevage: 8 months, racked to blending tank  
Oak Regimen: neutral Francois Frere barrels

## Winemaker Notes:

This is sourced from Torres Bros. Vineyard, our new vineyard located outside of Dallas, OR in the foothills of the Coastal Range. We macerate the skins for three days before pressing to neutral French barrels for fermentation and aging.

This is a leaner edition than our '21s with brighter fruit and great texture. We call it a rosé but depending on your audience you could get away with calling it orange.

ALC. 13.0% BY VOL.



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2022 pinot gris rosé  
willamette valley

