

HADEN FIG

Designation: The Wine
Pinot Gris Willamette Valley

Vintage: 2022

Produced: 195 cases

ABV: 13.0%

Released: March 2023

Release Price: \$22

AVA: The Place
Willamette Valley

Vineyards: Mahonia & Torres Bros.

Planted: 1985 & 2011

Varieties: Pinot Gris

Density: 2300 vines per acre

Soil: Nekia mixed with Jory & Willakenzie

Elevation: 300' & 450'

Exposure: East-southeast

Harvested: Early-October, 2022

Farming: Dry-farmed using organic practices

Certification: Mahonia is sustainable (LIVE & Salmon Safe)

The Method

Yeast: Native

Fermentation: Direct press of clusters, settled overnight, fermented in neutral oak.

Malolactic Conversion: Indigenous & complete

Elevage: 10 months, raked to blending tank

Oak Regimen: neutral Francois Frere barrels

Winemaker Notes:

This is our third iteration of a Pinot Gris vinified as a white wine. We combined fruit from Mahonia and Torres Bros. Vineyard, our new vineyard located outside of Dallas, OR in the foothills of the Coastal Range. It was fermented and aged on its fine lees in neutral, French barrels.

This is a leaner edition than our '21s with brighter fruit and brimming with energy. Our aim is towards the pinot gris imported from Alsace — this is a textured, aromatically-driven wine.

ALC. 13.0% BY VOL.



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