

HADEN FIG

Designation: The Wine
Cancilla Vineyard
Vintage: 2022
Produced: 100 cases
ABV: 13.5%
Bottled: Spring 2024

AVA: The Place
Planted: Tualatin Hills
Density: 2300 vines per acre
Soil: Melbourne
Elevation: 500-600'
Exposure: Southeast
Harvested: Mid-October, 2022
Farming: Dry-farmed, organic practices
Certification: Organic (Oregon Tilth)

Fruit Process The Method
Yeast: Fully destemmed
Extraction: Native
Cuvaion: Twice-daily punchdown
Elevage: 26 days
Oak Regimen: 17 months
Winemaker Notes: French barrels, ~15% new

This year's Cancilla starts out on a savory, citrus-laden note that dances between well made fruit cake and raspberry pastilles. Its fine-grained tannins are nicely balanced with a zip of acidity that leaves the mouth haunted with memories of amaro and delicate flowers.

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.

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Cancilla Vineyard
pinot noir
tualatin hills
willamette valley



ALC. 13.5% BY VOL.

