

HADEN FIG

	The Wine
Designation:	Chardonnay Willamette Valley
Vintage:	2024
Produced:	600 cases
ABV:	13%
Released:	Autumn 2025
	The Place
AVA:	Willamette Valley
Vineyards:	Mahonia & Keeler
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:	Mahonia: LIVE & Salmon Safe Keeler: Biodynamic - Demeter
	The Method
Yeast:	Ambiant
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 can and will exclaim with confidence: this is one of the Willamette Valley's finest values in Chardonnay. Sourced primarily from Mahonia vineyard (the same source as our Juliette Chardonnay), this sees less time in barrel than its big sister, which results in a more nimble, brighter expression of our Chardonnay style. In the superb 2024 vintage, we see a lovely mix of lemons, nectarines, and apples with a whisper of brioche. Our first dinner pairing was scrumptious—cedar-plank coho salmon with a lemon-chive sauce.

ALC. 13.0% BY VOL.



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