

# HADEN FIG

The Wine  
Designation: Croft Vineyard - Sauvignon Blanc  
Vintage: 2024  
Produced: cases  
ABV: 13%  
Released: Autumn 2025

The Place  
AVA: Mt. Pisgah, Polk County, Oregon  
Planted: 1994  
Density: 2300 vines per acre  
Soil: Bellpine & Jory  
Elevation: 420'  
Exposure: Southeast  
Harvested: Late-September, 2024  
Farming: Dry-farmed  
Certifications: Made With Organic Grapes (Oregon Tilth)  
Sustainable (LIVE & Salmon Safe)

The Method  
Yeast: Ambient  
Fermentation: Whole-cluster pressed barrel-fermented  
Malolactic Conversion: Indigenous & complete  
Elevage: 10 months on fine lees  
Oak Regimen: Neutral barrels (FR)  
Winemaker Notes

There's so little planted that it might sound strange, but Croft is the preeminent Sauvignon Blanc vineyard in the Willamette Valley. We've wanted Croft's Sauv Blanc—and waited—for years and in 2024, we got our wish! Erin wanted to make a richer style, so ours is barrel fermented on its lees. As with all our whites, there's plenty of acidity to balance it and the interplay of texture/body and citrusy freshness makes for a brilliant, refreshing Sauv Blanc that is highly adept on the dinner table with plenty of weight to be an autumn, or even winter white.

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*Croft Vineyard*  
**sauvignon blanc**  
mt. pisgah polk county oregon  
willamette valley

ALC. 13.0% BY VOL.

