

HADEN FIG

The Wine

Designation: Willamette Valley Pinot Noir
Vintage: 2024
Produced: 1500 cases
ABV: 13.5%
Released: Late 2025

The Place

AVA: Willamette Valley
Vineyards: C ancilla (50%), Croft (30%), Freedom Hill (15%), Cortell Rose (5%)
Vines Planted: 1994-2010
Density: 1245 vines per acre
Soil: Marine Sedimentary
Elevation:
Exposure: Mixed
Harvested: Late September 2024
Farming: Dry-farmed using carbon-neutral, organic practices
Certification: Certified Organic

The Method

Yeast: Native
Extraction: Combination of twice-daily pumpover or punchdown

Elevage: 15 months
Oak Regimen: French oak, 228L barrels, 15% new
Winemaker Notes:

What a vintage! I can't keep my usually low-key nature in check when it comes to vintage 2024. The wines have remarkable balance. This is a more boisterous and energetic vintage of Haden Fig WVPN, filled with blackberry, black plum, and black raspberry, its juiciness amplified by '24s dynamite natural acidity. It has some of the rusticity I usually find in this bottling but enhanced silkiness, too.

ALC. 13.5% BY VOL.



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