HADEN FIG

The Wine

Designation:	Juliette Chardonnay
Vintage:	2024
Produced:	150 cases
ABV:	13.0%
Released:	Spring 2026

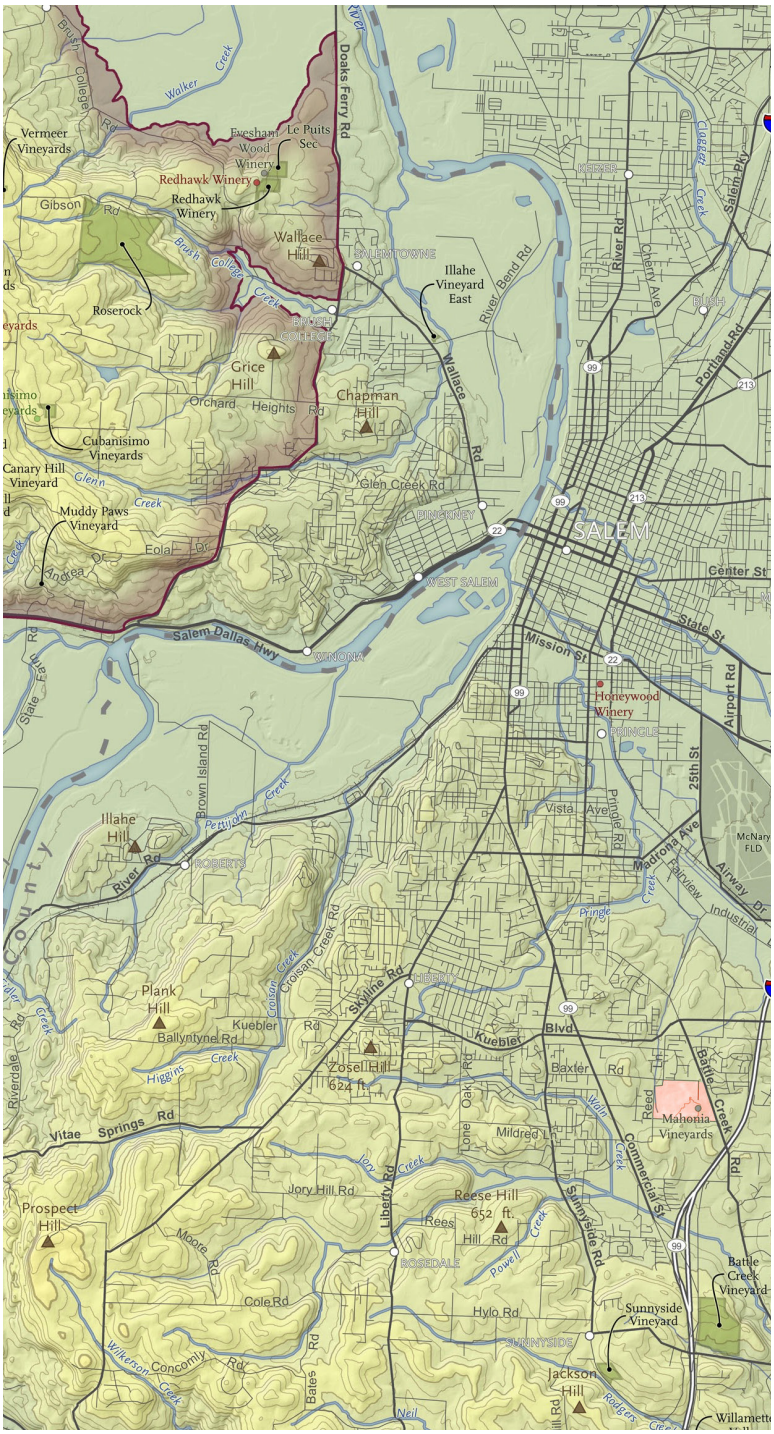
The Place

AVA:	Willamette Valley
Vineyard:	Mahonia
Planted:	1985
Density:	1245 vines per acre
Soil:	Nekia & Jory
Elevation:	450’
Exposure:	Northerly
Harvested:	mid-September, 2024
Farming:	Dry-farmed using carbon-neutral and organic practices
Certification:	Sustainable (LIVE & Salmon Safe)

The Method

Yeast:	Ambiant
Fermentation:	Whole-cluster pressed barrel-fermented
Malolactic Conversion:	Indigenous & complete
Elevage:	16 months total with no battonage, racked with lees at 10 months, racked clean to stainless at 14 months
Oak Regimen:	French barriques, all neutral

Winemaker Notes

Juliette Chardonnay represents a full circle for me. When I started making Haden Fig Chardonnay in 2008, it was aged exclusively in stainless steel. But I wanted more—bright, balanced Chardonnay plus the textural richness from barrel aging. Now, both Haden Fig Chardonnays (WV and Juliette) are aged in barrel. The circle goes round again: beginning with the ‘22 vintage, after 14 months in barrel I rack the Juliette back into steel for 2 months before bottling.

From Mahonia vineyard’s 40 year-old vines, this harmonious Chardonnay offers layered fruit, texture, balance, mineral drive, age-worthiness.