



2015 Haden Fig Chardonnay *Willamette Valley*

The Vintage: Bud break was earlier than normal, followed by a warm and dry growing season all the way through August. But by harvest time, temperatures were normal, allowing for an even, consistent end to the growing season.

Tasting Notes: Fermented and aged entirely in French oak with about ten percent new. Apple, Meyer lemon and slight toast on the nose followed by a nicely textured mid-palate and bright finish.

Vineyards: Mahonia and Eola Springs

AVA: Willamette Valley

Farming: Vineyards are farmed without irrigation.

Harvest dates: September 15 and 25, 2014

Winemaking: Hand-harvested, hand-sorted, pressed whole-cluster, settled overnight, racked to barrel (10% new French oak). The barrels were allowed to ferment spontaneously and go through full malolactic fermentation. Wine was aged in barrel on the lees for ten months.

Production: 550 cases
Winemaker: Erin Nuccio

Barrel Aging: 10 months, 10 % new oak
Bottling date: July 2016



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2014 pinot noir
willamette valley

2014 Haden Fig Pinot Noir *Willamette Valley*

The Vintage: Bud break was a bit earlier than normal, followed by a warm and dry growing season all the way through the summer. We started picking in early September and like the 2012 vintage it was a race to get everything in before sugars soared and acid fell.

Tasting Notes: This year's Willamette Valley blend is comprised of 50% Cancilla Vineyard, 25% Croft Vineyard and 25% Bjornson Vineyard. Though 2014 was a warm growing season, the WV bottling is showing tremendous restraint and complexity. Dark fruit is mixed with bright cherry and raspberry, sweet damp forest and juicy acidity.

Vineyards: Cancilla, Bjornson and Croft

AVA: Willamette Valley

Farming: Vineyards are farmed without irrigation.

Certification: Deep Roots Coalition

Harvest dates: September 15–16, 19–20, 25 and 27, 2014

Winemaking: Hand-harvested, hand-sorted, 100% de-stemmed, about 25% whole berry, three to five day cold soak, inoculated with our proprietary yeast, fermented in 1.25 ton open-top fermenters, pumped-over twice daily for the first three days then punched down twice daily, pressed after 18 to 21 days on skins, settled overnight, racked to barrel.

Production: 1,525 cases

Winemaker: Erin Nuccio

Barrel Aging: 11 months, 10% new oak

Bottling date: October 2015



2014 Haden Fig Pinot Noir *Cancilla Vineyard*

The Vintage: Bud break was a bit earlier than normal, followed by a warm and dry growing season all the way through the summer. We started picking in early September and like the 2012 vintage it was a race to get everything in before sugars soared and acid fell.

Tasting Notes: The 2014 Cancilla has bright red cherry on the palate, followed by some earthy notes and a touch of sweet oak on the finish.

AVA: Willamette Valley

Vineyard: Cancilla Vineyard is located at 500–600 feet elevation in the far northwest of the Willamette Valley near Cherry Grove. Planted from 1999–2005 to a wide variety of clones on Melbourne soil, Cancilla was certified organic in 2015.

Farming: Vineyards are farmed organically and without irrigation.

Certification: Deep Roots Coalition and LIVE Sustainable

Harvest dates: September 25 and 27, 2014

Winemaking: Hand-harvested, hand-sorted, 100% de-stemmed, about 25% whole berry, three to five day cold soak, inoculated with our proprietary yeast, fermented in 1.25 ton open-top fermenters, pumped-over twice daily for the first three days then punched down twice daily, pressed after 18 to 21 days on skins, settled overnight, racked to barrel.

Production: 169 cases
Winemaker: Erin Nuccio

Barrel Aging: 16 months, 15% new oak
Bottling date: March 2016