

# HADEN FIG CHARDONNAY, WILLAMETTE VALLEY



100% Chardonnay. Aromas of lemon curd, orchard fruit, brioche with citrus oil and slight creaminess. Lifted acidity, warm minerals, subtle spice accents and an amazingly silken texture. Generous and delicious with exceptional depth. Bright, long finish. A perfect accompaniment to crab risotto!

Fruit from the Mahonia Vineyard and Von Oehsen Vineyard in the Eola-Amity site. Fermented and aged entirely in neutral French oak.

Erin Nuccio, Founder and Winemaker of Haden Fig, first entered the wine world by working on the east coast of the United States for a highly regarded wine retailer and then in wine distribution, through which he discovered his passion for Oregon Pinot Noir. He then built on his experience with a more formal education in Napa and Sonoma, Northern California, where he attended enology and viticulture school. He found his favorite part was working in the vineyard. Despite all the potential to shape a wine in the winery, it was clear that the heart of it came from the vineyard and the best wines come from the best fruit, from the best place. Nuccio's next and final stop was the Willamette Valley. The first drive up the long gravel road to Evesham Wood to meet Russ Raney was a fortuitous one. Upon meeting, it became clear that they shared a philosophy and Russ became a mentor and a good friend. Nuccio apprenticed under him and made his first wines with him. In 2007, he made his first vintage of wine, which turned out to be exceptional. This was the birth of Haden Fig. The next year he doubled his production in what would also turn out to be a landmark 2008 vintage in Oregon. Erin began racking up accolades and attention as he established himself as a name to watch in Oregon. Around the same time, his mentor Russ decided to retire and live in France full time, so he sold Evesham Wood to his student. Instead of merging them, Erin lets the two sister wineries stand alone. At Evesham Wood, he continues in Russ' tradition.

At Haden Fig, he can express himself more, experiment more with native yeast, and push his winemaking boundaries to new heights.

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## *Tasting Note:*

### HADEN FIG CHARDONNAY, WILLAMETTE VALLEY

100% Chardonnay. Aromas of lemon curd, orchard fruit, brioche, citrus oil & slight creaminess; lifted acidity, warm minerals, subtle spice accents & a silken texture; generous & delicious with exceptional depth; bright, long finish.

## *Shelf Talker:*

### HADEN FIG WILLAMETTE VALLEY CHARDONNAY



100% Chardonnay. Aromas of lemon curd, orchard fruit, brioche with citrus oil & slight creaminess. Lifted acidity, warm minerals, subtle spice accents & an amazingly silken texture. Generous & delicious with exceptional depth. Bright, long finish. A perfect accompaniment to crab risotto!

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