

HADEN FIG CHARDONNAY 'JULIETTE'



100% Chardonnay. Delicious floral aromas with salt, pear and smoke. Savory minerality, bright acidity, lemon curd, pear, peach, lots of citrus and hints of nuts. Dry and creamy. Unoaked. Lingerin finish.

After primary and malolactic fermentation, just four barrels were selected for added age in the caves where they sat on the lees for an additional ten months, gaining complexity and texture. Of those four barrels, only three were bottled.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

HADEN FIG CHARDONNAY 'JULIETTE'

100% Chardonnay. Delicious floral aromas with salt, pear & smoke; savory minerality, bright acidity, lemon curd, pear, peach, lots of citrus & hints of nuts; dry & creamy; lingerin finish.

Shelf Talker:

HADEN FIG CHARDONNAY 'JULIETTE'

100% Chardonnay. Delicious floral aromas with salt, pear & smoke. Savory minerality, bright acidity, lemon curd, pear, peach, lots of citrus & hints of nuts. Dry & creamy. Unoaked. Lingerin finish. After fermentation, just 4 barrels were selected for added age in the caves where they sat on the lees for an additional 10 months, gaining complexity & texture. Of those barrels, only 3 were bottled.



AN EASTERLY WINE SELECTION