

HADEN FIG PINOT BLANC, WILLAMETTE VALLEY



100% Pinot Blanc. Aromas of pineapple and almond blossoms. Lifted acidity, fresh minerals, slight creaminess and a silken texture. Generous, vibrant and delicious with exceptional depth. Hums with energy. Bright, long finish. Pair with creamy pasta dishes, grilled fish and salads. Organic.

Fruit from the Mahonia Vineyard in the Eola-Amity site. Northern exposure at 440 feet altitude. The vines were planted in 1997. Dry-farmed using carbon-neutral, organic practices. Spontaneous fermentation with native yeasts. Spontaneous malolactic conversion. Aged 10 months on the fine lees 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:

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Shelf Talker:

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