

# HADEN FIG PINOT GRIS ROSÉ, WILLAMETTE VALLEY



100% Pinot gris. Cherry, strawberry, watermelon and a hint of watermelon rind on the finish. Organic.

This Pinot Gris was sourced from Torres Brothers Vineyard. While most rosé wines are made by macerating black grapes for a handful of hours to impart color, this is made closer to the style of skin-contact Pinot Gris from northeast Italy's Collio and Friuli or France's Loire Valley. The interaction of the grape skins in their juice at the start of alcoholic fermentation yields a touch of color and really amplifies the varietal character and adds quite a bit more texture.

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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WILLAMETTE VALLEY  
PINOT GRIS ROSÉ



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rind on the finish. At Haden Fig they  
believe the best wine begins with the  
best fruit. From the best place. Organic.  
Biodynamic. Sustainable. Native. Haden  
Fig is a product of this approach. To  
express the site upon which they were  
grown & reflect the season in which they  
were grown. Complex & balanced wines  
from Oregon's Willamette Valley.

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