

Haden Fig

Erin Nuccio never had any intention of pursuing a career in winemaking. Instead, he was eagerly anticipating the start of culinary school and happened to land a job at a prestigious wine store in the Washington D.C. area. A passion for wine was soon ignited, and he became the manager of the store. Erin soon met Jordan, an aspiring veterinarian and romantic interest, and the pair moved to the northwest as Erin explored the distribution side of the wine business. It was to be the first stop on a journey that would eventually land the couple in the Willamette Valley.



Erin was fortunate to meet Russ and Mary Raney of Evesham Wood Winery. The Raney's took Erin under their wing and he worked three harvests there, developing his skills as assistant winemaker and consummating a long-time smoldering love affair with the Pinot Noir grape. Most significantly, he learned to craft wines with elegance and nuance, signature qualities of Evesham Wood wines.

As luck would have it, Erin's launch of his own label, Haden Fig, coincided with the outstanding 2008 vintage in Oregon. His hip label features a painting of a Northern Saw-whet Owl artfully created by Eli Halpin. Jordan Nuccio had become enamored with this owl while working at the Portland Audubon Society as a volunteer veterinarian. The Saw-whet Owl is a natural predator for small rodents in the vineyard, sometimes residing in nearby nesting boxes, and a symbol for sustainable agriculture. The name is derived from the sound of the owl's call which is said to resemble a saw being sharpened with a whetstone.

Pinot Noir



Varietal/Blend: Pinot Noir

Farming Practices: sustainable / dry-farmed / organic practices / FHV (integrated pest management) / *Oregon Tilth certified organic vineyards

Vineyard: Björnson / *Cancilla / *Croft / Freedom Hill

Elevation / Exposure: 350–650 ft

Soil: Jory & Nekia / Melbourne / Belpine

Harvest Technique: by hand

Year Vines Were Planted: 2006 / 1999 / 1994 / 1996

Yeast: ambient

Fermentation: whole-cluster pressed to open-top fermenters / twice-daily punchdowns / racked to barrel for spontaneous fermentation after 21 days

Malolactic: full spontaneous malolactic

Maturation: 20 months on lees in French oak (10% new)

Alcohol: 13.5%

Fined: no

Filtered: no

Country: United States

Region: Oregon

Subregion: Willamette Valley

Production #s: 1,450cs

“Björnson is the heart of the blend this year with the others being used in equal measure. This is a powerfully fruited wine whose ‘day 3’ drinking is particularly good. As such it will make both the immediate gratification and hold-off crowds happy depending on their choices.” – Erin Nuccio