



hadenfig

Haden Fig is the realization of a dream by winemaker Erin Nuccio to produce **exceptional pinot noir from the Willamette Valley**. He works closely with vineyards to secure the best fruit possible from organic, biodynamic, and sustainably farmed vineyards. Everything possible is done to preserve and highlight what was created in the vineyard because **“if you start with great fruit, you end with amazing wine.”**



The Northern Saw-Whet owl.

This owl is a natural predator for vineyard pests and an essential part of a healthy symbiotic vineyard and ecosystem. Because of this, we chose the Saw-Whet owl for our label as a symbol of our commitment to sustainable agriculture.

The Saw-Whet owl pictured on the Haden Fig label was created by [Eli Halpin](#). When we first moved to Oregon we were captivated by Eli's paintings and her use of vibrant colors. We were very excited when she agreed to paint the Saw-Whet owl for our label.

HADEN FIG

Willamette Valley, Oregon, USA

Behind the Haden Fig label is winemaker Erin Nuccio. Erin's passion for wine grew from his passion for food. While awaiting the start of culinary school he was lucky enough to land a job at a prominent wine shop in the Washington DC area. By tasting and working with extremely knowledgeable and generous wine professionals his interest turned into a passion. He threw himself into the business, eventually becoming manager and buyer for a wine shop and adjacent restaurant and wine bar.

He moved to the North East and explored the distribution side of the wine industry, whilst his girlfriend, turned wife, Jordan became a veterinarian. They decided to make the move back west to California, and Erin studied winemaking and viticulture in Napa and Sonoma. The education and experience proving to be priceless.

Erin realized that to fulfill his dream of making the most interesting, balanced, and complex wine possible in the US, he needed to move to the Willamette Valley.

Soon after the move Erin met Russ and Mary Raney of Evesham Wood Winery and his suspicions about the potential for exceptional Pinot Noir were confirmed. Erin worked harvests with the Raney's at Evesham Wood, making his Haden Fig wines there. He has subsequently purchased the Evesham Wood property from the Raney's upon their retirement. Today he and his wife Jordan continue the Evesham Wood legacy with some helpful insight from Russ and continue to produce stunning wines under both labels from the Eola-Amity Hills.

