



GRAPE INK
“The Art of Wine Growing”

After helping establish a new vineyard in the outskirts of Paris and working alongside some of the top viticultural and wine making consultants of the 1st and 2nd growth Chateaus in France, Jarad Hadi decided to return home to develop vineyards and contribute to his strong belief in the great potential of high quality wines to be elaborated in the newest and most northern region, the "Tualatin Hills AVA" of the Willamette Valley in the Oregon.

Wine Grower/Vigneron

Focused in the Vineyard, *GRAPE INK* was established to clearly connect culture and wine making conjoining the hard work of farming each cluster to produce honest wines rich in personality. We grow wine taking care of each of our parcels in our neighborhood personally as we see this the difference between a common industrial process and our hands on approach, taking pride in all aspects of the year as an artisan.

High Quality/ Low Quantity

Quantity is our antithesis, we only hold back select fruit from each of our sites and further separate these parcels in the cellar through long aging regimes to produce the highest quality wine possible of each vintage while also releasing summer wines for our local markets. Quantity fluctuates upon vintage as we often use 2%-5% percent of the vineyards that we farm.

Our summer catalogue allows us experimentation to continuing growing on a never ending learning curve of what is possible in the vineyard and winery. These wines are rich in character and creativity.

The winter catalogue showcases the highest quality releases in the portfolio of wines we produce. These wines are precise expressions of the length and structure that can be achieved though diligent farming at high elevations.

Philosophy of Phases

Various experiences have led us to understand the various stages that a wine goes through in its life cycle. This understanding has led us to elaborate wines with intention based on taste and vintage not related to a production schedule. Certain wines we can release on a consistent basis, however, we do not see this possible for our top tier wines as each release is meant to push the potential of what we see possible.

Wine Style

Each wine is a unique story from its art, pruning, crop levels, canopy, cover crops, picking date, maceration style, aging vessel, temperature, use of oxidation/reduction to a final product that is made not for a market but to expand a markets understanding of wine and wine making. The wines generally follow three rules: No sulfur at crush, Native yeast, No fining, No filtration and Minimum use of sulfites upon bottling all to capture the purity of its origin.

Farming Style

We have begun to convert all our vineyard sites to be naturally farmed removing systemic herbicides, fungicides, and pesticides from the years spray program. A strong focus is to introduce a polyculture on each vineyard site we farm, increase biodiversity through seeding new native and beneficial perennials and to minimize our mechanical intervention through increasing our hands on interaction with each plant and its unique microclimate.