



THE BIG FIELD

Antiquum Farm is one of the regions most highly coveted pinot noir vineyards. This site is jealously regarded as one of freakish capabilities. Few vineyards are able to produce the rare union of deep, dark, and powerful fruit coupled with rippling acidity and exotic flavor profiles. This exciting tension is created through a marriage of attributes unique to Antiquum Farm.

Our high elevation vineyard is perched at nearly 800 feet. This is near the ceiling for pinot noir cultivation in the Willamette Valley. Despite our high elevation, the daytime temperatures at Antiquum are frequently the highest of any Willamette Valley site. These high temperatures create the most voluptuous fruit profiles of the AVA. All extreme diurnal shift causes nighttime temperatures to plummet. These extremely cool temperatures cause the vines to brace against the cold and retain high levels of natural acidity. Antiquum fruit retains some of the lowest pH levels in the region and is known for an electric current of acidity.

The farm is situated on bellpine soil comprised of ancient marine sediments, typically 48-60 inches deep. Antiquum's bellpine is a mere 7-24 inches in depth. This profile of soil is not seen at any other vineyard and produces rarified and exotic flavor profiles experienced at no other site.

These three extremes combine to achieve a completely different type of chemistry, balance, and flavor spectrum for pinot noir. Our balance is not created by the typical route of rising fruit maturity and falling acidity. Rather, it is one of dizzyingly luscious fruit soaring to match stubborn and un-budging acidity. The elusive holy grail of pinot noir is the result. Power, structure, depth, and finesse in perfect balance.

ANTIQUUM FARM

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THE LITTLE FIELD

Our six acre pinot gris vineyard is completely different from the pinot noir site. While a mere quarter mile away, it is in a separate valley and could not be more distinct. The Little Field is considerably cooler, lower in elevation, and on a vastly different soil profile. It is a perfect little vineyard for slowly ripening acid and mineral-rich, texturally-driven white wines.

The site is nestled in small local spot called Turnbow Creek Valley. The vineyard stays consistently cooler than the surrounding area with cool daytime breezes keeping disease pressure low. The soils are deeper and contain ribbons of creek bed and river rock left behind as Turnbow Creek slowly carved its way to the bottom of our little valley. The deeper soils enable us to hang large crops, slow the ripening curve, and get the fruit deep into fall for some lovely cool weather hang-time. The ensuing wines are bright, tightly focused, texturally complex, and driven by acid and mineral content.



THE FARMING

Complete cycles of life are the center of Stephen Hagen's farming philosophy. Intuition and research has lead him to forge a system of viticulture which is decidedly his own. These unique methods of growing wine have defined and honed the intense and exotic voice of Antiquum Farm.

Antiquum is an idyllic scene from a time before the introduction of modern farming. Flocks of sheep trained to not eat grapevines contentedly grazed the vineyard hillsides throughout the growing season. Chickens and geese are interspersed with the sheep and form a perfect symbiosis of health, protection, and nutritional needs for animals and vines. Cover crops are rotated for the benefit of vineyard and livestock. Hens vigorously scratch out weeds while searching for grains scattered under the vines. The vines and trellis provide protection for the hens and geese from hawks and eagles. The flocks are watched over by Mike and Eva, two hardworking and faithful guardian dogs.

This entire system is grazing-based. No other fertilizers or composts are introduced. The properties of the vineyard are not mutated or compromised through outside influences. Stephen strongly believes that a vineyards personality can be discovered only through a complete rejection of contributions from outside the individual site. Cycles of rest, growth, grazing, and root die-off feed soil microbes and create an emphatically alive soil. Wines of presence and personality are the result.

Soil compaction and fuel consumption are reduced and farmer happiness multiplied through partnership with our draft horses Ike and Olivia. Two tons of Belgian Draft horse can frequently be seen cultivating, mowing, or drilling cover crops in the vineyard, stewarding the surrounding woods, or working in the garden. Mobile livestock shelters are moved by the horses.

Several years of these practices have established Antiquum Farm as one of the most hard working, and quality consistent vineyards of Oregon with a personality unlike any other. This is not a model based on astute finance, ease, or efficiency. Rather it is a vision born of passion, principles, ambition, and intuition.

Antiquum Farm fruit is unlike any other in the new world. It is quite possible that these methods in their entirety and their ensuing results, are not replicated anywhere. Farming in this manner is more than a way of growing wine. It is a way of life.

