

ANTIQUUM FARM



HARLEY HAGEN, STEPHEN'S FATHER, SORTING GRAPES AT HARVEST WITH HIS GRANDSON JUEL



"Oftentimes, growers have to choose between mature fruit and structure. The fact that our acids hit a pH of around 3.2 and then stop falling gives us a tremendous amount of leeway to wait on full phenolic development and physical maturity."

Grazing-based viticulture also eliminates doing many passes with tractors.

"We never-rarely need to mow our vineyards. That eliminates at least five to six passes," Hagen says. "It also preserves life and limb of all the critters great and small that live in the vineyard."

"Antiquum is a site that is buzzing with life and has an emphatic presence you can feel," Hagen says.

"Often in organic agriculture, you trade herbicides for full consumption and excessive tillage," Hagen says. "Instead, Juel and Daisy concentrate and direct our hens scratching activity to the emerging weeds under the vines, by pitching scratch grains at them. It is incredibly effective and actually does a better job than mechanical cultivation."

Hagen says his method on the farm preserves organic matter, uses less fuel and reduces soil compaction.

"These methods have isolated the site and caused the vines to mutate," Hagen says. "Nothing behaves as it should. It has become a place of gorgeous anomalies. These mutations have launched the wines on a delicious and exotic tangent."

Hagen says he never expected to end up a farmer, but his early life was on this land.

"I think I'm more surprised than anyone that this is where I landed," Hagen says. "But it makes sense in retrospect."

"I had a pretty feral childhood. My parents were really great about letting us have our freedom. I was all over the country west of Junction City at a very young age," Hagen says. "When I was a kid, I trespassed all over the property we now farm. I got to know these hills on an incredibly intimate level. This place is in my flesh. I mean that in the most literal sense."

Hagen says he believes his local knowledge — and intuition — is important in agriculture.

"I think it's something that is missing, or not really respected in most growing nowadays," Hagen says. "The way we grow is all about a sense of belonging to a place. It's about what is important to us as parents and caretakers of our little corner of the planet."

Antiquum Farm is small by design.

"Our small footprint, farming methods and desire to only make estate wines predestine us to be a boutique brand," Hagen says. "I don't ever want to be making wines at a scale where they are on every corner. That just isn't who we are."

In the past 12 months, Antiquum has rolled into new domestic and international markets.

"I am really grateful to the support that Oregon and particularly Eugene has shown to our family," Hagen says. "And I am proud of the fact that we have found a way to incorporate the best parts of ourselves — and our intentions — into the way we grow these wines."

Antiquum Farm has grown five-fold over the past two vintages, from producing 385 cases per year to 2,000.

"We've done a lot of things in the vineyard that other growers told me, and continue to tell me, can't be done," Hagen says.

Antiquum is currently putting the finishing touches on a farm facility where they'll be able to host private seated tastings by appointment and winemaker's dinners.

"We aspire to a high level of hospitality and creating a more quiet and intimate experience," Hagen says.

Hagen notes that, although it's rewarding, his methods are a challenging way to farm.

"You need to want to be a well-rounded farm or a scattered individual. That's why we do it. It isn't easy, but the rewards and results are great." ❖

Antiquum Farm has a website with a wine shop, antiquumfarm.com. They also book private appointments at the farm. Locally, find Antiquum wines at The Broadway and Sundance Wines or in your local bottle shop. For its 2015 vintage, now available, prices range from \$20 to \$28 for the pinot gris, \$38 to \$80 for the pinot noir and \$50 to \$90 for sparkling.

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