



2021 THREE OTTERS Pinot Noir

VINEYARD & VINTAGE NOTES

This Willamette Valley blend highlighting the breadth and diversity of this region with both sedimentary- and volcanic-based soils.

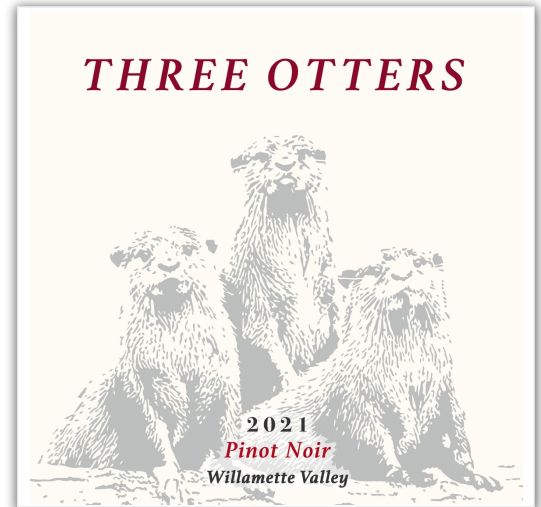
Another roller coaster of a year, 2021 had us on our toes more than once, but in the end turned out to be a fantastic year! A warm and dry winter led to bud-break starting in early April with warmer than average spring weather pushing us to a slightly early start to the growing season. Continued hot and dry conditions led to bloom in our warmer sites starting at the beginning of June and popping off throughout the valley. The cooler, later blooming sites however, were caught in heavy rains, severely limiting pollination, and thus yields. This rain however, turned out to be a blessing in disguise as afterwards we experienced record-breaking heat that the Northwest had never seen before. Luckily the ground was charged with some vital water before a heat wave from June 26-28 shattered the records for the warmest temperatures ever recorded. Fruit-set had luckily already occurred by the time the extreme heat came, so the tiny berries were very resilient to the heat. The summer stayed warm to hot and very dry, leading to fears of a repeat of last year's wild-fire smoke settling in the valley. The drought and heat did cause fires, though conditions kept smoke at atmospheric levels. The heat also killed off most fungal diseases in the vineyards and actually led to the vines shutting down on occasion, delaying ripening till cooler fall temperatures. It ended up being a beautiful harvest, with some well timed rains and a delicious crop resulting in tasty wines.

WINEMAKING NOTES

Crafted in a mix of closed and open top tanks, the cap management was primarily pump overs combined with a few rack and returns. Aged entirely in neutral French oak barrels.

WINEMAKER'S TASTING NOTES

Pouring a brilliant, ruby red this true-to-style Willamette Pinot Noir jumps out of the glass with cranberry, strawberry, raspberry, cherry, and black tea. The palate leads with raspberry, lingonberry, cherry, and fresh tilled soil. It is both smooth and acid driven, a perfect match for good company and delicious food!



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	113, 114, 115, 667, 777, Pommard, and Wadenswil
Alcohol	13.5%
pH	3.50
TA	5.4 g/L
Brix at Harvest	22.4-24.4
Aging Regime	100% neutral French oak
Drinking Window	Drink now through 2027

FULLERTONWINES.COM