



WINEMAKER *Alex Fullerton*
PROPRIETORS *Eric & Susanne Fullerton*



VINEYARD & VINTAGE NOTES

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

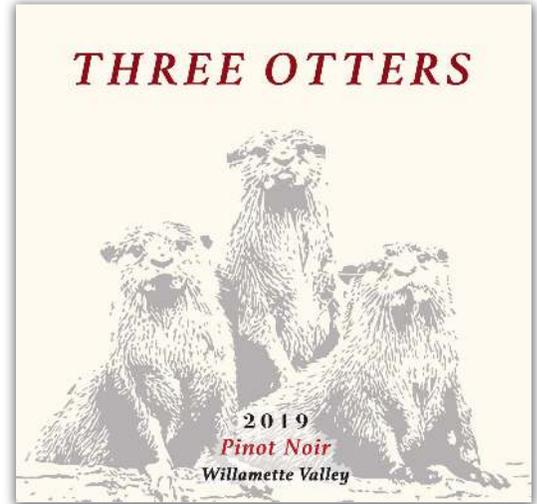
Wildly different than the warm, dry 2018 vintage, 2019 harkens back to some of the classic, cool Oregon vintages. The growing season got off to an average start with bud break in early April. The weather was quite cool early on, initially providing disease pressure relief due to lower fungal spore and insect counts. After all of the heat in recent years we were waiting for the weather to warm up, but it never really did. Temperatures stayed cool and mild through bloom, providing lots of tartaric acid, and all the way through the growing season, preserving plenty of malic acid. Flavors in the grapes were allowed to fully develop while maintaining natural acidity and accumulating sugars slowly. Along with the cool weather came plenty of rain throughout the growing season and harvest. The vines never got thirsty, but also thankfully managed to accumulate the needed concentration of flavors. The wines have beautiful concentration of color, complex and varied aromatics, refreshing, crunchy textures, and superb balance. Overall it is a classic Oregon vintage with high acidity, low to moderate alcohol, and great aging potential.

WINEMAKING NOTES

Crafted in 6 ton fermentors, the cap management was primarily pump and pour overs combined with a few rack and returns. Spontaneously fermented by indigenous yeast, the ferments reached temperatures around 82 degrees F. About 25% percent whole cluster and 20% extended maceration, the wine yields approachable and classic Willamette characteristics with structured, smooth tannins.

WINEMAKER'S TASTING NOTES

Pouring a brilliant, ruby red this true-to-style Willamette Pinot Noir jumps out of the glass with strawberry, raspberry, cherry, cinnamon, and sandalwood. The palate leads with raspberry, lingonberry, cherry, and forest floor, with lingering hints of clove, cinnamon, dried orange peel, and cacao.



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	113, 114, 115, 667, 777, Pommard, and Wadenswil
Alcohol	13.5%
pH	3.69
TA	5.5 g/L
Brix at Harvest	22.4-24.4
Aging Regime	100% neutral French oak
Drinking Window	Drink now through 2026

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