



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

VINEYARD & VINTAGE NOTES

On the western slope of the south-facing Ribbon Ridge sits the lovely Lichtenwalter Vineyard. Here Willakenzie soils, derived from ancient sedimentary seabed, coax black fruits and concentrated spices out of the wines.

The solid heat of the 2016 vintage has produced poised and plush fruit. With thoughtful decision making in the vineyard, specifically regarding canopy management and crop loads, our vineyards balanced physiological ripeness with balanced sugar and acid levels. During harvest, the fruit, including the seeds and skins, tasted great, and the resulting wines show beautifully today, while also holding great promise as they age.

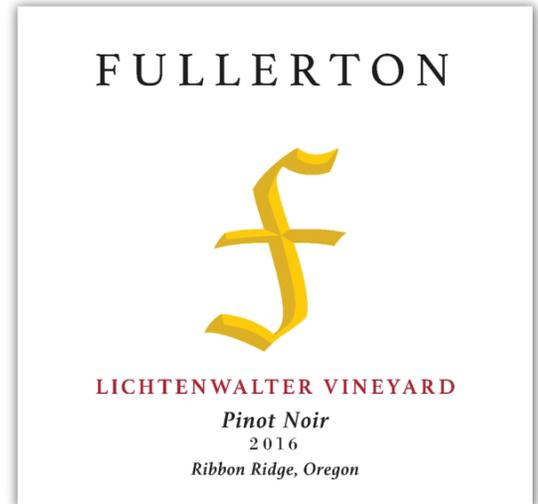
WINEMAKING NOTES

This wine comes from 100% destemmed rotator barrels fermented at ambient temperature reaching a peak temperature of 73° F. The rotator barrel spun twice daily during fermentation yielding a gentle extraction. After fermentation, the wine went through a three-week extended maceration, allowing the tannins to polymerize, softening the wine. Aged for 12 months in French oak barrels and three months in tank, the wine was then bottled after filtration.

WINEMAKER'S TASTING NOTES

Aromas of blackcurrant, blueberry, blackberry, and black cherry with concentrated spices followed by hints of sandalwood, smoke and oolong tea. Depth in the mid-palate pairs with balanced acidity, and soft, yet structured tannins. The Willamette Valley's smallest AVA speaks clearly and compellingly through this wine.

2016 LICHTENWALTER VINEYARD *Pinot Noir*



Varietal	100% Pinot Noir
Appellation	Ribbon Ridge
Clones	777
Alcohol	13.9%
pH	3.68
TA	5.0 g/L
Brix at Harvest	24.7
Aging Regime	100% neutral French oak
Drinking Window	Drink now through 2020
Cases Produced	150

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