

Fullerton Five Faces Chardonnay

Fullerton Wines

United States - Oregon - Willamette Valley

Five FACES is an acronym for the Fullerton family – Filip, Alex, Caroline, Eric, and Susanne. The wines blend fruit from multiple vineyards in Willamette Valley, mainly in the north of the valley with one to the west in the Van Duzer Corridor. A full representation of the Willamette Valley's soil types is on display with one volcanic vineyard, two loess (windblown) vineyards, and two sedimentary vineyards. The vineyards range in elevation from 550-700 feet.

Honeydew melon, japanese pear, apricot, honeysuckle, apple-blossom, nutmeg, brioche, and lemon curd. Melon is echoed on the palate with notes of lemon, tangerine, toasted almonds, and fennel. Lovely and integrated acidity balances the palate weight from 17 months on the lees.

Specifications

Appellation	Willamette Valley
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	7-30 years old
Agricultural Practices	Sustainable
Soil type	Sedimentary and Volcanic
Vinification	Harvested for optimal flavor development when sugars were still low and acids high, the grapes were whole-cluster pressed and seled for 24 hours. The clean juice was then put in barrel (10% new French oak) and allowed to spontaneously ferment over several months at cold temperatures. The wine went through full malolactic conversion and spent 17 months on the lees prior to being boled in March 2019. Unfined.
Production	560 (9-liter cases)
Pairings	Creamy dishes and cheeses. Chicken and Turkey.



Codes, Weights and Measures

UPC	0 40232 24368 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 00 40232 24368 1
Case Weight	36
Cases/Pallet	56
Layers/Pallet	14
ABV	12%
SRP	\$ 36.99 USD 750mL Bottle