

Fullerton Pinot Noir Picnic

Fullerton Wines

United States - Oregon - Willamette Valley

This wine showcases the breadth of Willamette Valley Pinot Noir, with grapes grown throughout the valley on both volcanic and marine sedimentary soils. The biggest portion of the wine comes from a vineyard in the southwestern portion of the valley grown in a cool, late ripening region on mainly sedimentary soils. This portion is joined by small amounts from vineyards scattered throughout the valley giving both diversity of soils and climates.

Pours a beautiful, ruby red in the glass. The nose is intensely fruity, almost jumping out of the glass with cherry, blackberry, blueberry, rosehip, leather, and resinous, Ponderosa woodspice. The palate is bold and structured with dark fruit, baking spice, and earthy notes, lingering with notes of dried berries and potpourri.

pH: 3.57

TA: 5.5 g/L

Brix at Harvest 22.8-24.6

Specifications

Appellation	Willamette Valley
Varietals	100% Pinot Noir (Clones 113, 114, 115, 667, 777, Pommard and Wadenswil).
Soil type	Volcanic and marine sedimentary soils
Vinification	We combine a diverse array of winemaking strategies when making this wine in order to showcase the fresh fruit, spice, and earthiness inherent in Willamette Valley Pinot Noir. We utilize mainly pump-overs to limit extraction of harsh tannins, but do include punchdowns, rack-and-returns, and pour-overs in the mix. Peak fermentation temperatures vary significantly between 72 F and 93 F, and a total of about 20% whole-cluster was used. The wine was then aged for 18 months in 5% new and 95% neutral French oak barrels. The only additive used was sulfur, and the wine was cross-flow filtered for stability.
Production	1,000 (9-liter cases)



Codes, Weights and Measures

UPC	7 45240 30411 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	N/A
Case Weight	36

Cases/Pallet	56
Layers/Pallet	14
ABV	13.00%
SRP	\$ 22.50 USD 750mL Bottle