



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

2016 BELLA VIDA VINEYARD  
*Pinot Noir*

## VINEYARD & VINTAGE NOTES

Perched high in the heart of the Dundee Hills, this picturesque site provides elegant fruit from the storied Jory soils of the AVA. LIVE certified.

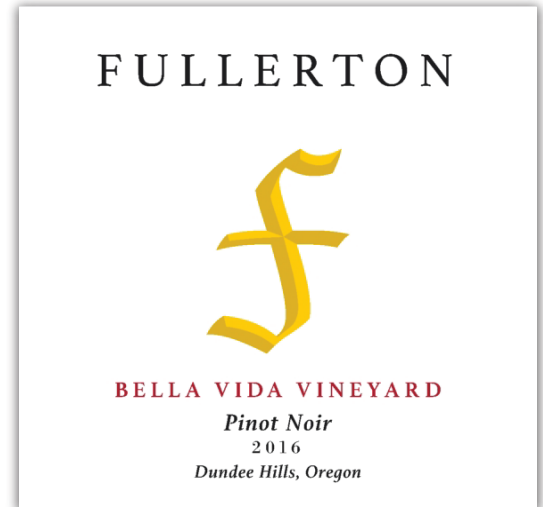
2016 had the earliest start to the growing season ever on record in the Willamette Valley thanks to a very mild winter and summer-like temperatures in April, May, and early June. The latter half of June brought a major cool-down, slowing ripening and extending hang-time. July through early August brought warm days and cool nights perfect for developing flavor, maintaining acidity, and slowly accumulating sugar in the grapes. In the latter half of August, heat came back pushing the first grapes to ripeness followed by another cool down at the end of August and beginning of September. After some light rain, harvest picked up quickly in the second week of September and finished by the end of the month. Overall, 2016 provided vivid flavors, enticing aromatics, smooth tannins, and tremendous balance.

## WINEMAKING NOTES

A co-fermentation of Dijon clones 113, 667, and 777, this wine expresses the volcanic soils of the Dundee Hills elegantly, yet powerfully. Upon arrival, the grapes were immediately de-stemmed into an open-top two-ton fermenter. Following a seven day cold soak, the wine started fermenting slowly at a cool temperature. To manage extraction, we utilized one to two punch-downs and one pump-over per day, with two rack-and-returns at the beginning and middle of fermentation. As fermentation neared the end, the must was heated to achieve a peak temperature of 94° F resulting in optimum extraction, and then we immediately chilled the wine to extend the time on the skins, while switching to one pump-over per day to limit harsh, seed-tannin extraction. After a total of 19 days on the skins, we drained and pressed the wine, keeping the free-run and press fractions separate. This bottling contains only the free run fraction. Following two days of settling, the wine was racked to barrel and aged for 16 months in 25% new French oak and one month in tank prior to being bottled unfiltered and unfiltered.

## WINEMAKER'S TASTING NOTES

*The wine opens with wild strawberry, raspberry, iron-laden minerality, and a touch of caramel. The palate follows with bright red fruits and ethereal voluptuousness — density and weightlessness. The finish yields undertones of fresh tilled soil and a lingering note of Earl Grey tea. A compelling and mesmerizing Pinot Noir from the Dundee Hills.*



Varietal	100% Pinot Noir
Appellation	Dundee Hills
Clones	Dijon 113, 667, 777
Alcohol	13.5%
pH	3.61
TA	5.4 g/L
Brix at Harvest	24.9
Aging Regime	25% new French oak 50% second fill, 25% third fill
Drinking Window	Drink now through 2028
Cases Produced	100

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