



VINEYARD & VINTAGE NOTES

From blend of five different vineyards, 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.

A wet, cool spring yielded a late bud-break and delayed flowering, ultimately leading to a more "typical" Oregon vintage. Near perfect conditions during fruit-set produced a large crop, ripened by hot, dry conditions from late July into early September. Mid-September showers helped to recharge soils and balance brix and phenolic ripeness, which led to harmonious fruit being picked during the extended September through October harvest. The 2017 vintage harkens to some of the classic Willamette vintages.

WINEMAKING NOTES

Harvested for optimal flavor development when sugars were still low and acids high, the grapes were whole-cluster pressed and settled for 24 hours. The clean juice was then put in barrel 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 bottled in March 2019. Unfined.

WINEMAKER'S TASTING NOTES

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 18 months on the lees.



Varietal	Chardonnay
Appellation	Willamette Valley
Clones	Dijon 76, 95, 96, Davis 108, and Wente
Alcohol	12.5%
pH	3.39
TA	5.3 g/L
Brix at Harvest	21.2 - 22.6
Aging Regime	10% new French oak 17 months on lees
Drinking Window	Drink now through 2028
Cases Produced	560

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