



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



VINEYARD & VINTAGE NOTES

The Pinot Gris is sourced from LaVelle Vineyard in the southern Willamette Valley, all from the original 1969 planting. The Pinot Noir hails from two different Willamette Valley sites.

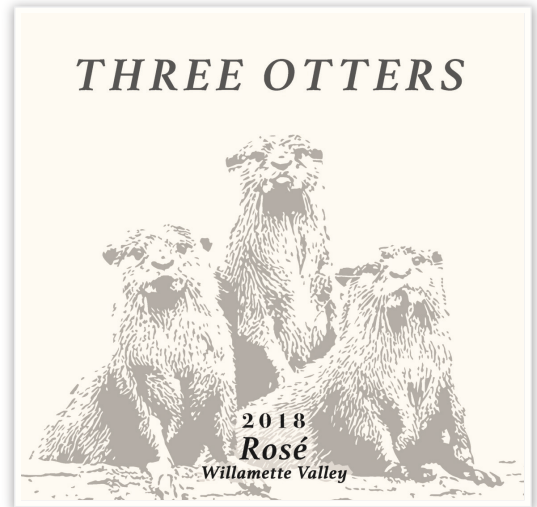
Bloom started in mid-April, an average and more typical start compared to 2014 and 2015. Fruit set was large requiring thoughtful thinning in the vineyards to keep ripeness balanced and quality high. Cool weather during fruit set helped maintain vibrant acidity through harvest. May through early September proved exceptionally dry, with a few September showers helping to recharge soils and balance brix and phenolic ripeness. Pick time proved important, as sugars rose quickly in September and October. Mother Nature cooperated in allowing us to pick according to our preferences, rather than according to her schedule due to fall storms. 2018 will certainly prove to continue the string of excellent vintages that started in 2014.

WINEMAKING NOTES

The story of Fullerton's rosé originates from the 2012 harvest. Winemaker Alex Fullerton and his father and proprietor Eric Fullerton couldn't decide on a house style for rosé, so they held a friendly competition. They each made a rosé to see whose would win over a crowd. Though the wines were destined to be bottled separately, Alex got curious and tried blending the two. Voila! The sum was better than the parts, and a tradition was born. Alex now makes one rosé that is whole cluster pressed and tank fermented, yielding a very crisp and light colored wine, while Eric crafts his rosé from a more robust extraction, which yields a darker and fuller-bodied wine. The two lots are then blended to taste, delivering a crisp, fresh rosé with wonderful structure. The juice spent three weeks on the gross lees prior to fermentation to extract aroma precursors, and then six months on lees post-fermentation.

WINEMAKER'S TASTING NOTES

A nose of fresh strawberries, watermelon rind, and lemon blossom with the palate echoing these flavors along with green apple and lemon. Cool climate vibrancy melds with lovely texture. Great tension and energy.



Varietal	60% Pinot Noir, 40% Pinot Gris
Appellation	Willamette Valley
Clones	Pinot Noir: Pommard, 115, 777 Pinot Gris: cuttings from Eyrie
Alcohol	13.0%
pH	3.41
TA	6.8 g/L
Brix at Harvest	22.1 - 23.9
Aging Regime	100% stainless steel

FULLERTONWINES.COM