

Fullerton Three Otters Chardonnay

Fullerton Wines

United States - Oregon - Willamette Valley

Clear, golden straw, with a slight greenish tinge. The nose is intense with yellow apple, Calamansi lime, apricot, quince, white flowers, flinty minerals, and brioche. The palate is light and quaffable.

Alcohol: 12.5%
Acid TA: 6.34g/L
pH: 3.22

Specifications

Appellation	Willamette Valley
Varietals	100% Chardonnay
Vinification	Harvested while flavors are in the early phase of development, retaining natural acidity and keeping the flavors on the citrus/pomme fruit side of the spectrum. Whole-cluster pressed, settled for a few hours, and then racked directly to barrels (French Oak barrels). The wine was fermented at cool temperatures at first then gradually raised to a peak of 71 F and allowed to fully complete malolactic conversion. We keep it in the barrels on all of its lees, with no stirring, for 16 months allowing the mouthfeel of the wine to develop over time. Fined with pea protein focusing the wine in a laser sharp direction.
Production	300 (9-liter cases)
Pairings	Fullerton Three Otters Chardonnay



Codes, Weights and Measures

UPC	0 40232 24365 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	N/A
Case Weight	36
Cases/Pallet	56
Layers/Pallet	14
ABV	13.50%
SRP	\$ 27.99 USD 750mL Bottle

Reviews and News

