

Fullerton Three Otters Pinot Noir

Fullerton Wines

United States - Oregon - Willamette Valley

Three otters have rested prominently on the Fullerton family crest since the 13th century. Today, the family craft these wines to honor their Northern European heritage. The Three Otters wines are energetic, playful, and make friends easily at gatherings. They are otterly delicious!

Baker's spice and red fruits, including strawberries, raspberries and cherries, are backed by hints of leather, mushrooms, saffras, sage, and rosemary. Lite on the palate, with flavors of strawberry, lingonberry, cinnamon, green peppercorns, pistachio, and earth; finishing with fine, dusty tannins.

Specifications

Appellation	Willamette Valley
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	7-40 years old
Soil type	sedimentary and volcanic-based soils
Vinification	Crafted in 6 ton fermentors, the cap management was primarily pump and pour overs combined with a few rack and returns. Spontaneously fermented by indigenous yeast, each fermentor reached temperatures between 87-90 degrees F. About 25% whole cluster and 20% extended maceration, the wine yields approachable and classic Willamette characteristics with structured, smooth tannins.
Production	4,500 (9-liter cases)
Pairings	Serve this wine slightly chilled, and pair it with dishes of earthy mushrooms, like chanterelles and morels, light cuts of meat, charcuterie and cheese.



Codes, Weights and Measures

UPC	0 40232 24364 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 00 40232 24364 3
Case Weight	36
Cases/Pallet	56
Layers/Pallet	14
ABV	13.50%
SRP	\$ 22.99 USD 750mL Bottle

Reviews and News

2017 Fullerton Three Otters Pinot Noir - 91 PTS - JS

2016 Fullerton Three Otters Pinot Noir - 88 PTS - WE

2015 Fullerton Three Otters Pinot Noir - 89 PTS - VINOUS

2015 Fullerton Three Otters Pinot Noir - 88 PTS - WE