



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

VINEYARD & VINTAGE NOTES

Fir Crest Vineyard sits in the southwest of the Yamhill-Carlton AVA at the foothills of the Coast Range. The soils are old, fractured, and well-drained marine sedimentary Willakenzie series. Derived from old, uplifted sand and siltstone sediments, these soils produce dark fruited, spicy, and structured wines. The 30+ years old vines consist of Pommard and grafted 115 clones. The vineyard sits in a cooler part of the generally warmer Yamhill-Carlton sub-region, which coupled with the slow ripening nature of older vines allows this vineyard a long hang-time to develop deep, gorgeous flavors. The aesthetic beauty of the site resonates through the wines it produces.

The record-breaking heat of the 2015 vintage has produced poised and plush fruit. With thoughtful decision making in the vineyard, specifically regarding canopy management and crop loads, our vineyards balanced physiological ripeness, sugar, and acid levels. During harvest, the fruit, including the seeds and skins, tasted great, and the resulting wines harness the depth and layers expected of great wines.

WINEMAKING NOTES

In order to build a complex and layered wine, we used one open-top two-ton tank, and one rotator barrel for the fermentation. Both lots were cold-soaked for up to 10 days, and native yeasts were used exclusively. The rotator barrel included 50% whole cluster fruit. For the open-top tank, we utilized both punch-downs and pump-overs to carefully manage the cap. The rotator barrel spun on a schedule yielding a gentle extraction. All methods also received at least two rack-and-returns at precise times during the fermentation process. In total, 33% whole clusters were used. The wine was aged for 13 months in 33% new French oak barrels.

WINEMAKER'S TASTING NOTES

An alluring mélange of raspberry pastille, rose petal, cedar, and sweet vanilla greets the senses. The finely-tuned palate balances a humming core of acidity draped in refined tannins that leads to an elegant and poised finish. A powerfully feminine wine. Drink now - 2025.

2015 FIR CREST VINEYARD
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Yamhill-Carlton
Clones	Dijon 115 and Pommard
Alcohol	13.5%
pH	3.61
TA	5.3 g/L
Brix at Harvest	23.2
Aging Regime	33% new French oak
Drinking Window	Drink now through 2025
Cases Produced	75

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