



VINEYARD & VINTAGE NOTES

The 2015 Fullerton Wines Five FACES Chardonnay is a blend of two different vineyards in the Northern Willamette Valley, both with volcanic soils.

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

The grapes were picked at optimal flavor development when sugars were still low and acids high. The grapes were whole cluster pressed and settled for up to 48 hours. The juice was then put in barrel and allowed to spontaneously ferment at cold temperatures over several months. The wine went through full malolactic conversion, and aged on its lees until the barrels were blended and put in tank in September of 2016. The wine was bottled in November of that same year.

WINEMAKER'S TASTING NOTES

Pale lemon with energetic aromas of pineapple, mango, apple, and brioche followed by wisps of vanilla. Medium-plus in body, captivating tension resonates between the texture and acidity, followed by revealing layers that elegantly unfurl through the finish. Optimum balance between fruit, texture, acidity, oak and mouthfeel results in a nice creamy sensation. Drink now - 2032.



Varietal	Chardonnay
Appellation	Willamette Valley
Clones	Dijon 75, 95, and 96 and Espiguette
Alcohol	12.7%
pH	3.26
TA	6.1 g/L
Brix at Harvest	21.2 - 22.6
Aging Regime	8% new French oak, 22% second fill, and 70% neutral
Drinking Window	Drink Now - 2032
Cases Produced	275

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