



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

2015 MOMTAZI VINEYARD
Pinot Noir

VINEYARD & VINTAGE NOTES

Momtazi Vineyard is a beautiful, biodynamic vineyard in the McMinnville AVA of the Willamette Valley. The soils are mainly derived from sedimentary sandstone with the higher elevation blocks containing volcanic basalt-based soils. The vineyard is situated very close to the Van Duzer Corridor, a gap in the Coast Range that separates the Willamette Valley from the Pacific Ocean. Every night cool winds rush back into the warmed valley, cooling down the grapes and thereby thickening the skins and maintaining acidity in the grapes. The well-drained soils, coupled with the Van Duzer's cooling effect, yield deep, dark flavors on a beautiful, bright, and balanced frame.

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 show beautifully today, while also holding great promise as they age.

WINEMAKING NOTES

A blend of two different fermentations from four blocks, this wine spans the range of the vineyard from 300-780 feet of elevation. We cold-soaked both lots for seven days, and allowed for spontaneous fermentation to carry out the process. We used one open-top 1.5 ton fermentor utilizing punch-downs and two rack-and-returns, and one closed-top 3 ton fermentor utilizing only pump-overs and two rack-and-returns. The closed-top fermentation was long and cool allowing for vibrant aromatics, and the open-top fermentation was hot and fast resulting in smooth extraction and a plush mid-palate. Fully destemmed, the wine was aged for 15 months in 35% new French oak barrels.

WINEMAKER'S TASTING NOTES

A bold, complex nose of dark cherry, blackberry, violet, and smoke with accents of Eastern spices. Polished, structured tannins adorn the bright and balanced frame. Harmonious and compelling today, this wine will also age beautifully.



Varietal	100% Pinot Noir
Appellation	McMinnville
Clones	Dijon 113, 114, 115, 777
Alcohol	14.2%
pH	3.40
TA	6.0 g/L
Brix at Harvest	23.9 - 24.6
Aging Regime	35% new, 30% second fill, 17.5% third fill, and 17.5% neutral French oak
Drinking Window	Drink now through 2030
Cases Produced	200

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