



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

## VINEYARD & VINTAGE NOTES

This gorgeous organic vineyard rests in Monmouth, just south of the Eola-Amity Hills. The soils here are primarily a sedimentary, sandstone-based soil called Bellpine, with our Pommard block containing a small vein of volcanic, basalt-based Jory soil. We source Pommard clone from the upper-middle block of the vineyard, 115 clone from the base, and Wadensville from a very steep southwest facing slope removed from the main, south-east facing vineyard. Croft Vineyard Pinot Noirs have a generous and voluptuous mouthfeel, with rich, firm tannins, and soft, inviting acidity.

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.

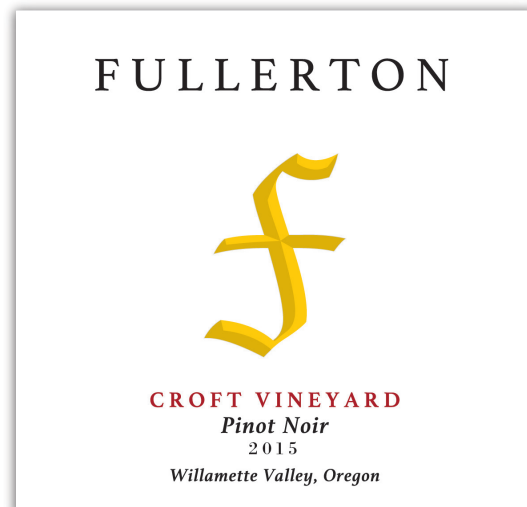
## WINEMAKING NOTES

A blend of five different fermentations from three blocks, two SW facing Wadensville blocks (25% each) and a SE facing Pommard block (50%) fermented with 1/3 whole cluster. We utilized both open top fermenters (75%) and rotator barrels (25%) to develop a complex and intriguing wine. The open-top fermenters were cold-soaked from five to seven days and then heated to promote spontaneous fermentation. The cap was managed using pump-overs, punch-downs, and rack-and-returns. Two of the lots were allowed to reach maximum temperatures in the 90s for smooth textures and full mid-palates, while the last lot was kept in the low 80s for aromatic intensity. Each of the two rotator barrels received opposite treatments, one being 100% destemmed and the other 100% whole cluster. Both rotator barrels went through 20 days of extended maceration after fermentation ceased, with one spin per day. All of the wines were settled for two to three days prior to racking to 25% new French oak for 11 months. Bottled unfiltered and unfiltered.

## WINEMAKER'S TASTING NOTES

*Classic Croft with alluring dark fruit aromas of black cherry and blackberry followed by licorice, black tea, and mascarpone. The palate yields compelling depth, sturdy tannins, and harmonizing acidity - a sensuous, layered Pinot Noir. Drink now - 2025.*

## 2015 CROFT VINEYARD *Pinot Noir*



CROFT VINEYARD  
*Pinot Noir*  
2015  
Willamette Valley, Oregon

Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	Pommard, Wadensville, 115
Alcohol	13.9%
pH	3.69
TA	5.2 g/L
Brix at Harvest	24.5 - 25
Aging Regime	25% new, 12.5% second fill, 12.5% third fill, and 50% neutral French oak
Drinking Window	Drink now through 2025
Cases Produced	200

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