



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

VINEYARD & VINTAGE NOTES

Located parallel to the Ribbon Ridge on Calkins Lane in the Chehalem Mountains, Arborbrook Vineyard grows in ancient silt-stone derived soils comprised of ancient sea-bed. Elevations of 300-400 feet and well-drained soils make for a dark fruit profile and spice-laden, earthy Pinot Noir. Predominantly southeast to south facing slopes allow for ample sun and plenty of rays to ripen without being baked in the late afternoon heat.

A wet, cool spring yielded a late bud-break and delayed flowering, ultimately leading to a more "typical" Oregon vintage. Near perfect conditions during fruit-set produced a large crop, ripened by hot, dry conditions from late July into early September. Mid-September showers helped to recharge soils and balance brix and phenolic ripeness, which led to harmonious fruit being picked during the extended September through October harvest. The 2017 vintage harkens to some of the classic Willamette vintages.

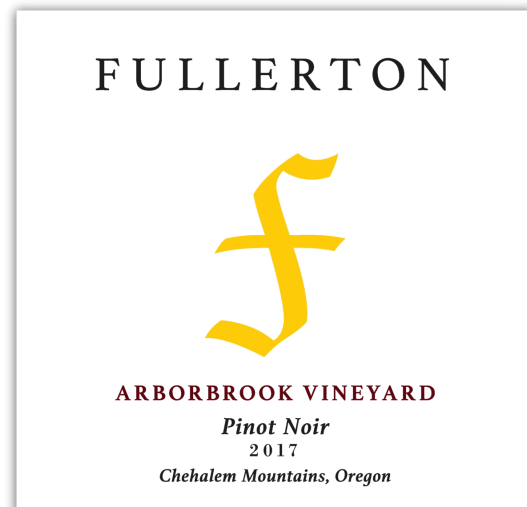
WINEMAKING NOTES

This is a mix of three different fermentations, one fully destemmed, one 50% whole cluster, and one 100% whole cluster. Native yeasts fermented the lots with pump overs and pour overs used exclusively (no punch downs). One of the fermentations went through a long extended maceration to contribute length and polished tannins. The rest were pressed at dryness to preserve their elegance. 75% whole cluster in total. Bottled unfinned and unfiltered.

WINEMAKER'S TASTING NOTES

Rose petal, fresh red cherry, plum, and raspberry aromas lead with cinnamon, leather, sassafras, sandalwood, and tilled soil nuances adding complexity. Long smooth tannins support flavors of cherry, strawberry, plum, baking spice, cola, and a lingering note of bay leaf and fresh-tilled soil. Supple and vibrant with nice underlying structure.

2017 ARBORBROOK VINEYARD *Pinot Noir*



Varietal	100% Pinot Noir
Appellation	Chehalem Mountains
Clones	115, 667, 777, 943, Pommard, Coury
Alcohol	13.4%
pH	3.82
TA	4.6 g/L
Brix at Harvest	23-23.5
Aging Regime	20% new French oak
Drinking Window	Drink now through 2027
Cases Produced	220

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