

FULLERTON

THREE OTTERS

Winemaker Alex Fullerton
Proprietors Eric and Susanne Fullerton

VINEYARD & VINTAGE NOTES

All of the fruit for this wine comes from the Northern Willamette Valley, from both volcanic, basalt-based soils as well as sedimentary, sandstone-based soils. The wine is a blend of five different clones from three different vineyards, resulting in a multifaceted wine.

The 2014 vintage in the Willamette Valley was an early, warm, and ripe year leading to fruit forward, silky Pinot Noirs that are drinking incredibly well at an early age, but with enough structure to age gracefully as well.

WINEMAKING NOTES

This wine is handled very gently in the cellar allowing the nuances of the delicate fruit to be preserved and the wine to be very approachable in its youth. We have a preference for pump-overs versus punch-downs for its smoother extraction and softening effect on the tannin. To retain freshness and verve we age most of the wine in tank. However, we softened up and rounded out about 25% of the blend in barrel. The result is a fresh, fruit forward, yet earthy and intriguing, Pinot Noir.

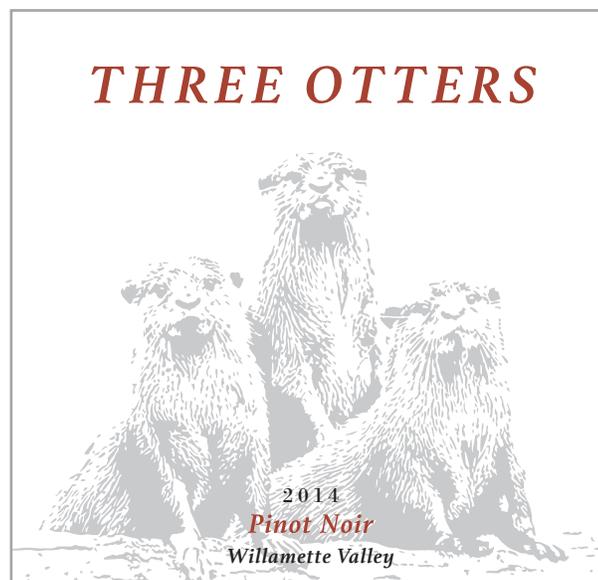
WINEMAKER'S TASTING NOTES

Pour this wine into your glass and you are immediately hit by aromas of perfectly ripe blackberries, strawberries, and cherries. These scents are followed by notes of freshly tilled soil, wild mushrooms, herbs, and baking spice. This wine is seductive and lush, with an ethereal mouthfeel and balanced acidity. Cherry, raspberry, and blackberry fruit carry you through the lengthy finish.

2014 Pinot Noir

Willamette Valley

Varietal	100 % Pinot Noir
Appellation	Willamette Valley
Clones	Pommard, Wadensville, Dijon 115, 667 and 777
Alcohol	13.5%
pH	3.75
TA	5 g/L
Brix at Harvest:	23.5 to 24.5
Aging Regime	75% stainless steel, 25% neutral French oak
Drinking Window	Drink now through 2020



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