



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

VINEYARD & VINTAGE NOTES

The 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.

2014 was a hot year leading to very ripe and soft flavors in the wines. The acidity in the grapes was saved by cool nights, early picking, and minimal leaf thinning, which shaded the grape clusters more than usual.

WINEMAKING NOTES

A complex fermentation regime was utilized with a portion of the wine fermented in open-top tanks, another portion in closed-top tanks, and a small fraction fermented in rotator barrels, using 25% whole clusters in total. The wine was cold-soaked for seven days, and fermentation lasted two weeks yielding three weeks of total maceration. For the open-top tanks a mixture of punch-downs and pump-overs were used, along with two rack-and-returns during the course of fermentation, whereas the closed-top tanks were pumped over with rack-and-returns as needed. For the barrel fermentations, the barrels were spun twice daily, and rack-and-returns were performed on select barrels as needed. The wine aged 18 months in barrel, 13% of which was new French oak.

WINEMAKER'S TASTING NOTES

A mélange of raspberries, blueberries, strawberries, black currants, plum, and orange peel greet your nose, backed by green olive, rosemary, sandalwood, smoked meat, and eastern spices. On the palate, ripe cherries and plum skin dance with cinnamon, clove, nutmeg, toasted hazelnuts, scorched earth, and fresh herbs. This medium-plus bodied wine carries itself on a tight core of bright acidity and fine, integrated tannins, sailing to a long, smooth finish, promising enjoyment now through at least 2029.

2014 MONTAZI VINEYARD
Pinot Noir

FULLERTON



MONTAZI VINEYARD
Pinot Noir
2014
Willamette Valley, Oregon

| | |
|-----------------|-------------------------------|
| Varietal | 100% Pinot Noir |
| Appellation | McMinnville |
| Clones | Dijon 113, 114, 115, 667, 777 |
| Alcohol | 13.5% |
| pH | 3.38 |
| TA | 5.4 g/L |
| Brix at Harvest | 23.5 |
| Aging Regime | 13% new French oak |
| Drinking Window | Drink now through 2029 |
| Cases Produced | 375 |

FULLERTONWINES.COM