



WINEMAKER Alex Fullerton
PROPRIETORS Eric & Susanne Fullerton

VINEYARD & VINTAGE NOTES

A reserve blend of our three best Chardonnay barrels, these vineyards embody the exciting future of Willamette Valley Chardonnay.

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

Harvested for optimal flavor development when sugars were still low and acids high, the grapes were whole-cluster pressed and settled for up to 48 hours. The pressed juice was then put in barrel and allowed to spontaneously ferment over several months at cold temperatures. All barrels went through full malolactic conversion, and aged on the lees until being blended and put in tank September of 2016. Lux was bottled three months later in November.

WINEMAKER'S TASTING NOTES

Aromas of pear, apple, citrus, and honeysuckle lead followed by delicate layers of biscotti and toasted hazelnut. The interplay between the texture and acidity adds style and charm to the mid-palate. Drink now or hold for 10+ years.

2015 LUX
Chardonnay

FULLERTON



LUX
Chardonnay
2015
Willamette Valley, Oregon

Varietal	Chardonnay
Appellation	Willamette Valley
Clones	Dijon 75, 95, and 96 and Wente
Alcohol	12.5%
pH	3.32
TA	6.3 g/L
Aging Regime	33% new French oak
Drinking Window	Drink Now - 2030
Cases Produced	75

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