



WINEMAKER  
PROPRIETORS

Alex Fullerton  
Eric & Susanne Fullerton

## VINEYARD & VINTAGE NOTES

Our first ever Syrah hails from Mae's Vineyard in the Applegate Valley of southern Oregon. Herb Quady grows some of the most compelling fruit in this region, and we utilize this to craft Syrah styled after the Old World.

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 two separate fermentations with 100% whole clusters. Both lots started out very cold, gradually heating up until fermentation began over the course of three to five days. Fermentation stayed cool reaching peaks in the low 80s and high 70s respectively and lasting three weeks. The lots were foot-tread two times daily until a punch-down tool was able to be used on the whole clusters. Punch-downs continued twice daily until the end when we switched to once daily to limit extraction. Two rack-and-returns were performed at key stages during fermentation to supply necessary oxygen to the yeast. Once dry the first lot was pressed and barreled down dirty, while the second lot was transferred into another tank and sealed up for a total of 67 days on the skins. After a long extended maceration, the wine was laid to rest for 30 months in 45% new French oak.

## WINEMAKER'S TASTING NOTES

*A beautifully balanced Syrah leading with velvety dark blackberry and blackcurrant. Leather-like texture and a nuanced, smooth finish carry green peppercorn, cinnamon, and sage impressions that glide into a touch of licorice.*

2015 MAE'S VINEYARD  
Syrah

FULLERTON



MAE'S VINEYARD  
Syrah  
2015  
Applegate Valley, Oregon

Varietal	100% Syrah
Appellation	Applegate Valley
Clones	Cornas
Alcohol	13.9%
pH	3.87
TA	5.8 g/L
Brix at Harvest	25.2
Aging Regime	45% new French oak
Drinking Window	Drink now through 2025
Cases Produced	135

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