



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

VINEYARD & VINTAGE NOTES

From blend of five different vineyards, mainly in the north of the valley with one to the west in the Van Duzer Corridor. A full representation of the Willamette Valley's soil types is on display with one volcanic vineyard, two loess (windblown) vineyards, and two sedimentary vineyards. The vineyards range in elevation from 550-700 feet, and were easily able to maintain natural acidity in the long 2016 growing season. We started harvest August 29th and were done by September 23rd.

2016 had the earliest start to the growing season ever on record in the Willamette Valley thanks to a very mild winter and summer-like temperatures in April, May, and early June. The latter half of June brought a major cool-down, slowing ripening and extending hang-time. July through early August brought warm days and cool nights perfect for developing flavor, maintaining acidity, and slowly accumulating sugar in the grapes. In the latter half of August, heat came back pushing the first grapes to ripeness followed by another cool down at the end of August and beginning of September. After some light rain, harvest picked up quickly in the second week of September and finished by the end of the month. Overall, 2016 provided vivid flavors, enticing aromatics, smooth tannins, and tremendous balance.

WINEMAKING NOTES

Harvested for optimal flavor development when sugars were still low and acids high, the grapes were whole-cluster pressed and settled for 24 hours. The clean juice was then put in barrel and allowed to spontaneously ferment over several months at cold temperatures. The wine went through full malolactic conversion and spent 17 months on the lees prior to being bottled in February 2018.

WINEMAKER'S TASTING NOTES

A very clean nose of lemon zest, elderflower, brioche, and honey crisp apple and a suggestion of baking spice. The palate reveals lemon custard, apple, pear, elderflower, and hazelnut on a cascade of flavors that echo through the long finish.

2016 Five FACES Chardonnay

FULLERTON



Five FACES
Chardonnay
2016
Willamette Valley, Oregon

Varietal	Chardonnay
Appellation	Willamette Valley
Clones	Dijon 76, 95, 96, Davis 108, and Wente
Alcohol	12.5%
pH	3.32
TA	5.6 g/L
Brix at Harvest	21.2 - 22.6
Aging Regime	10% new French oak 17 months on lees
Drinking Window	Drink now through 2028
Cases Produced	300

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