



WINEMAKER Alex Fullerton
PROPRIETORS Eric & Susanne Fullerton

VINEYARD & VINTAGE NOTES

On the western slope of the south-facing Ribbon Ridge sits the lovely Lichtenwalter Vineyard. Here Willakenzie soils, derived from ancient sedimentary seabed, coax black fruits and concentrated spices out of the wines.

The solid heat of the 2016 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 with balanced 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.

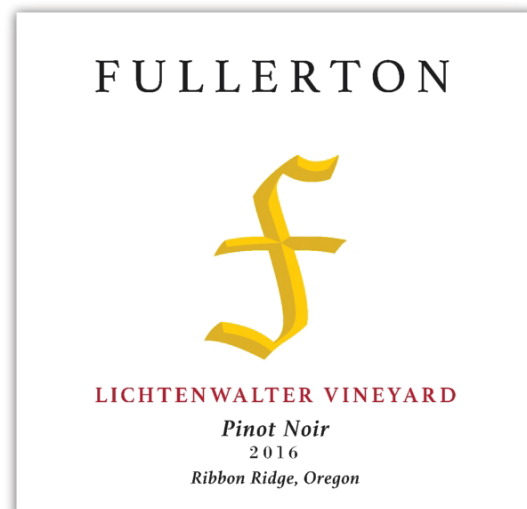
WINEMAKING NOTES

Upon arrival, one third of the single clone 777 went in a rotator barrel for fermentation, and the remainder into a single macro bin. The rotator barrel spun twice daily during fermentation yielding a gentle extraction. The macro portion peaked at a fermentation temperature of 95° F to add mid-palette weight. After fermentation, the rotator went through a three-week extended maceration, allowing the tannins to polymerize, softening the wine. 40% of the fruit fermented whole cluster. Aged for 15 months, the wine was then bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Aromas of blueberry, macerated plum, marionberry, toasted fennel, and dried flowers lead to a silky palate of blackberry, blackcurrant, baking spice, smoke, toasted vanilla bean, and underbrush. The layers coalesce into a balanced, stylish wine.

2016 LICHTENWALTER VINEYARD Pinot Noir



Varietal	100% Pinot Noir
Appellation	Ribbon Ridge
Clones	777
Alcohol	13.9%
pH	3.7
TA	5.0 g/L
Brix at Harvest	24.2
Aging Regime	33% new French oak, 33% second fill, 33% neutral French oak
Drinking Window	Drink now through 2020
Cases Produced	150

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