



WINEMAKER Alex Fullerton
PROPRIETORS Eric & Susanne Fullerton

VINEYARD & VINTAGE NOTES

A four barrel selection of Apolloni Vineyards, Andreas Vineyard, and Nemarniki Vineyard Chardonnay.

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 fresh nose of lime zest, slate, Honeycrisp apple, pear blossom, mandarin orange, caramel, and fennel pollen. The energetic palate is rounded out by 17 months on the lees and supported on a steady frame of oak. The well built finish includes flavors of apple, pear and citrus joined by fresh cream, toasted grains, baker's spice, vanilla, and brioche. Both linear and elegant, as well as supple and generous.

2016 LUX
Chardonnay

FULLERTON



LUX
Chardonnay
2016
Willamette Valley, Oregon

Varietal	Chardonnay
Appellation	Willamette Valley
Clones	Dijon 76, 95, 96, and Davis 108
Alcohol	12.5%
pH	3.37
TA	5.4 g/L
Aging Regime	45% new French oak
Drinking Window	Drink Now - 2030
Cases Produced	100

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