

VINEYARD & VINTAGE NOTES

The fruit for this wine comes from the Northern Willamette Valley, with its rich mélange of volcanic and sedimentary sandstone based soils. The wine is a blend of four different clones from three different vineyards, all of which help create a complex and richly layered wine.

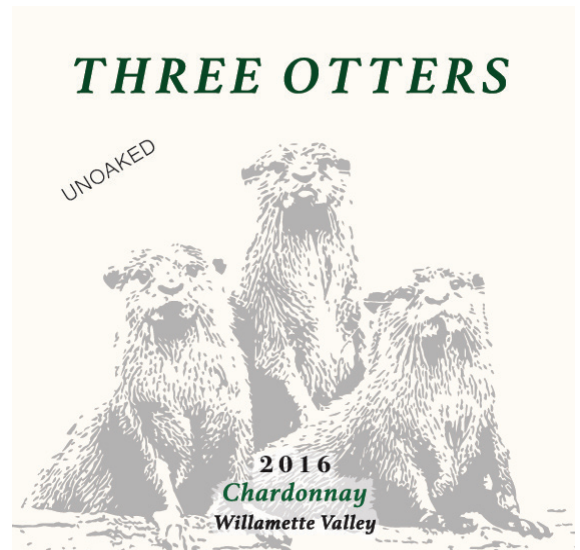
2016 had the earliest start to the growing season ever on record in the Willamette Valley thanks to a very mild winter and summer-like temperatures in April, May, and early June. The latter half of June brought a major cool-down, slowing ripening and extending hang-time. July through early August brought 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 provides vivid flavors, enticing aromatics, smooth tannins, and tremendous balance.

WINEMAKING NOTES

As soon as the grapes arrived in the cellar they were put directly into the press as whole clusters. The juice was then gently pressed and allowed to settle in a tank for 24 to 48 hours. After this the juice was racked to a new tank and fermentation began to slowly take place at cool temperatures over about a month to a month and a half. The wine is then left on its fermentation lees during the full course of malolactic conversion and racked a minimal amount prior to bottling.

WINEMAKER'S TASTING NOTES

A flinty, mineral-driven nose displays citrus, apple, and hints of stone fruit. On the palate, the wine is lively and smooth with medium body, and beautiful acid lift echoing pomme and citrus fruits on the finish.



Varietal	100 % Chardonnay
Appellation	Willamette Valley
Clones	Espiguette, Wente Dijon 76, 95 and 96
Alcohol	13.5%
pH	3.35
TA	6.2 g/L
Brix at Harvest	21.7 to 22.5
Aging Regime	100% stainless steel with full malolactic conversion

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