



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

VINEYARD & VINTAGE NOTES

This Willamette Valley wine hails from vineyards throughout the valley. The soils of the vineyards represent the breadth and diversity of the Willamette Valley with both sedimentary- and volcanic-based soils.

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

This wine is handled very gently in the cellar allowing the nuances of the delicate fruit to be preserved and the wine to be very approachable in its youth. We have a preference for pump-overs versus punch-downs for its smoother extraction and softening effect on the tannin. To soften and mature the wine we age it primarily in neutral oak. The result is a fresh, fruit forward Pinot Noir with hints of earth and spice.

WINEMAKER'S TASTING NOTES

Bright and energetic with wild strawberry, red cherry, and raspberry coulis followed by sage, white pepper, cinnamon, oolong tea and floral tones. Black cherry, tea, soil, raspberry, and leather follow on palate, with a spiced and vivid finish. Captures the ethereal and seductive allure of Pinot Noir.

2016 THREE OTTERS Pinot Noir



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	Pommard, Wadensville, Dijon 113, 114, 115, 667, and 777
Alcohol	13.5%
pH	3.6
TA	5.3 g/L
Brix at Harvest	22.9-25.1
Aging Regime	5% new French oak
Drinking Window	Drink now through 2023

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