

VINEYARD & VINTAGE NOTES

The fruit for this wine comes entirely from an organically certified vineyard in eastern Oregon.

A wet, cool spring yielded a late bud-break and delayed flowering, ultimately leading to a more “typical” Oregon vintage. Near perfect conditions during fruit-set produced a large crop, ripened by hot, dry conditions from late July into early September. Mid-September showers helped to recharge soils and balance brix and phenolic ripeness, which led to harmonious fruit being picked during the extended September through October harvest. The 2017 vintage harkens to some of the classic Willamette vintages.

WINEMAKING NOTES

As soon as the grapes arrived in the cellar they were pressed as whole clusters. The juice was then allowed to settle in a tank for 48 hours before getting racked to a new tank where fermentation slowly started at a cool 55 degrees F. This temperature was maintained throughout fermentation and élevage. The wine was left on its fermentation lees during the full course of malolactic conversion and racked a minimal amount prior to bottling 9 months after harvest.

WINEMAKER’S TASTING NOTES

The nose displays citrus, apple, pear, and a touch of hazelnut. On the palate, the wine is lively and smooth with medium body, and beautiful acid lift echoing pomme and citrus fruits on the finish.

THREE OTTERS



Varietal	100 % Chardonnay
Appellation	Oregon
Clones	Dijon 76, 95 and 96
Alcohol	13%
pH	3.48
TA	5.4 g/L
Brix at Harvest	21.7
Aging Regime	100% stainless steel with full malolactic conversion

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