

VINEYARD & VINTAGE NOTES

Pinot Gris sourced from LaVelle Vineyard in the southern Willamette Valley, half of the fruit comes from the original 1970s planting, and the other portion from newer plantings. The vineyard rests around 600 feet of elevation, and consists of sedimentary Bellpine soils.

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.

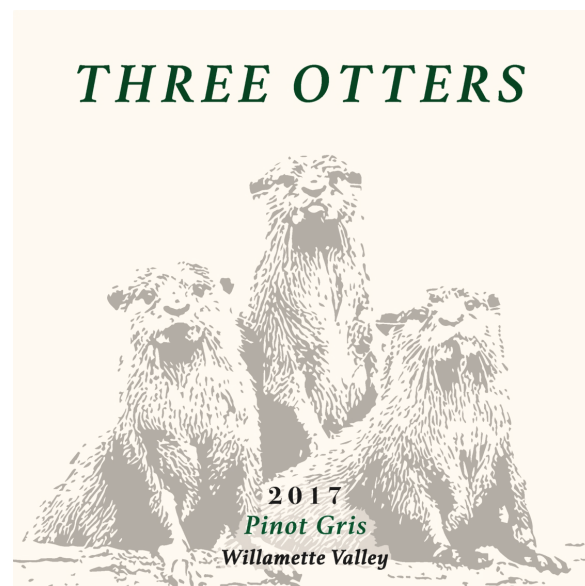
WINEMAKING NOTES

As soon as the grapes arrived in the cellar they were put directly into the press as whole clusters and lightly pressed. The juice was then settled for 3-5 days and racked to a clean tank for fermentation. The juice cold-fermented at 50 degrees F and aged sur lie for five months before bottling in February of 2018.

WINEMAKER'S TASTING NOTES

Aromas of green apple, honeysuckle, fennel, and lime zest provoke the senses, and lead to a medium-bodied, rounded palate with pear, white peach, clover honey, and melon. Long and pure, finishing with a beautiful saline quality.

2017 THREE OTTERS Pinot Gris



Varietal	100 % Pinot Gris
Appellation	Willamette Valley
Clones	Cuttings from Eyrie and possibly clone 9
Alcohol	13%
pH	3.45
TA	5.2 g/L
Brix at Harvest	22.5
Aging Regime	100% stainless steel

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