



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

VINEYARD & VINTAGE NOTES

This Willamette Valley blend hails from five different vineyards in the Willamette Valley. The soils of the vineyards represent the breadth and diversity of the Willamette Valley with both sedimentary- and volcanic-based 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 resulted in harmonious fruit being picked during the extended September through October harvest. The 2017 vintage harkens to some of the classic Oregon vintages.

WINEMAKING NOTES

Crafted in 6 ton fermentors, the cap management was primarily pump and pour overs combined with a few rack and returns. Spontaneously fermented by indigenous yeast, each fermentor reached temperatures between 87-90 degrees F. About 25% percent whole cluster and 20% extended maceration, the wine yields approachable and classic Willamette characteristics with structured, smooth tannins.

WINEMAKER'S TASTING NOTES

Baker's spice and red fruits, including strawberries, raspberries and cherries, are backed by hints of leather, mushrooms, sassafras, sage, and rosemary. Lithe on the palate, with flavors of strawberry, lingonberry, cinnamon, green peppercorns, pistachio, and earth; finishing with fine, dusty tannins.

2017 THREE OTTERS Pinot Noir



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	115, 667, 777, 828, Pommard, Wadenswil, and Coury
Alcohol	13.3%
pH	3.73
TA	5.0 g/L
Brix at Harvest	22.5-24.8
Aging Regime	100% neutral French oak
Drinking Window	Drink now through 2023

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