



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



## VINEYARD & VINTAGE NOTES

The Pinot Gris is sourced from LaVelle Vineyard in the southern Willamette Valley, half 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. The Pinot Noir is organically farmed near Umatilla on Missoula Flood soils.

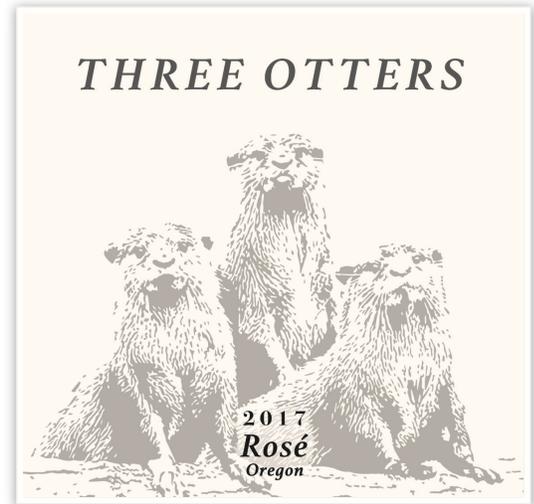
A wet, cool spring yielded a late bud-break and delayed flowering, ultimately leading to a more “typical” Oregon vintage. Near perfect conditions during fruit-set produced a large crop, ripened by hot, dry conditions from late July into early September. Mid-September showers helped to recharge soils 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

The story of Fullerton’s rosé originates from the 2012 harvest. Winemaker Alex Fullerton and his father and proprietor Eric Fullerton couldn’t decide on a house style for rosé, so they decided to hold a friendly competition. They each made a rosé to see whose would win over a crowd. Though the wines were destined to be bottled separately, Alex got curious and tried blending the two. Voila! The sum was better than the parts, a tradition was born. Alex now makes one rosé that is whole cluster pressed and tank fermented, yielding a very crisp and light colored wine, while Eric crafts his rosé by barrel fermenting saignée from choice tanks of red Pinot Noir ferments, which yields a darker and fuller-bodied wine. The two wines are then blended to taste, delivering a crisp, fresh rosé with wonderful structure.

## WINEMAKER’S TASTING NOTES

*Our 2017 offering displays a gorgeous salmon pink color typical of Pinot rosé. A floral nose of strawberry and watermelon, with the palate echoing these flavors along with green apple and lemon. Drink chilled when refreshment is needed.*



Varietal	60% Pinot Noir, 40% Pinot Gris
Appellation	Oregon
Clones	Pinot Noir: Pommard, 115, 777 Pinot Gris: cuttings from Eyrie
Alcohol	12.7%
pH	4.45
TA	5.6 g/L
Brix at Harvest	21.5 - 23
Aging Regime	50% stainless steel, 50% neutral French oak

**FULLERTONWINES.COM**