



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

VINEYARD & VINTAGE NOTES

This gorgeous organic vineyard rests in Monmouth, just south of the Eola-Amity Hills. The soils here are primarily a sedimentary, sandstone-based soil called Bellpine, with our Pommard block containing a small vein of volcanic, basalt-based Jory soil. We source Pommard clone from the upper-middle block of the vineyard, 115 clone from the base, and Wadensville from a very steep southwest facing slope removed from the main, south-east facing vineyard. Croft Vineyard Pinot Noirs have a generous and voluptuous mouthfeel, with rich, firm tannins, and soft, inviting acidity.

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.

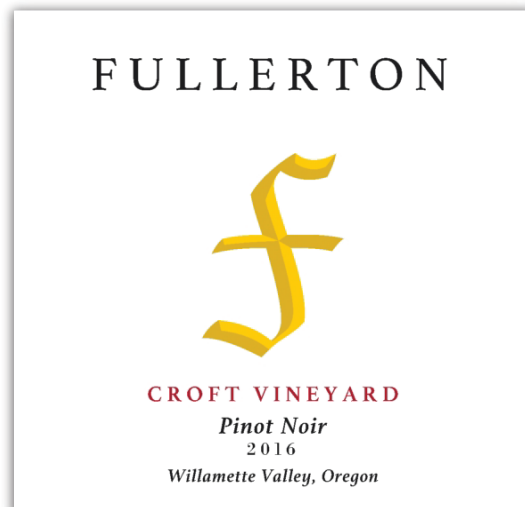
WINEMAKING NOTES

A blend of five different fermentations from three blocks, two SW facing Wadensville blocks (25% each) and a SE facing Pommard block (50%). We utilized both open top fermentors (75%) and rotator barrels (25%) to develop a complex wine. In total, 30% whole clusters were used. The open-top fermentors were cold-soaked from five to seven days and then heated to promote spontaneous fermentation. The cap was managed using pump-overs and rack-and-returns. Two of the lots were allowed to reach maximum temperatures in the 90s for smooth textures and a full mid-palate, while the last lot was kept in the low 80s for aromatic intensity. Both rotator barrels went through 20 days of extended maceration after fermentation ceased, with one spin per day. All of the wines were settled for three days prior to racking to 25% new French oak for 15 months in barrel, and then 2 months in tank. Bottled unfinned and unfiltered.

WINEMAKER'S TASTING NOTES

Ripe cherry, plum, and blackberry lead with earth and potpourri reverberating in the background. Clean and linear on the palate, the wine finishes long and smooth with notes of cocoa bean and fresh minerality.

2016 CROFT VINEYARD *Pinot Noir*



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	Pommard, Wadensville, 115
Alcohol	13.9%
pH	3.71
TA	5.0 g/L
Brix at Harvest	24.6 - 25.1
Aging Regime	25% new French oak, 25% second fill, 25% third fill, and 25% neutral
Drinking Window	Drink now through 2026
Cases Produced	200

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