



WINEMAKER Alex Fullerton
PROPRIETORS Eric & Susanne Fullerton

VINEYARD & VINTAGE NOTES

A blend from our best vineyards, Five FACES Pinot Noir always showcases the breadth of the terroir in the Willamette Valley with the inclusion of both volcanic, basalt-based soils and sedimentary, sandstone-based soils. The fruit hails from geographically diverse sites within the valley, each with their own unique micro-climates.

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

In order to build a complex and layered Willamette Valley blend, we used open-top, closed-top, and rotator barrel fermentations. For the open-top tanks, we favored punch-downs, whereas the closed-top tanks received pump-overs exclusively. The rotator barrels spun on a schedule yielding a gentle extraction. All methods also received a minimum of two rack-and-returns at precise times during the fermentation process. Nearly all lots were cold-soaked for up to 10 days, and ambient yeasts carried out the fermentation. In total, we utilized 30% whole clusters, and 30% of the wine went through an extended maceration. The wine was aged for 11 months in 25% new French oak.

WINEMAKER'S TASTING NOTES

A potpourri of ripe cherry, strawberry, and huckleberry with violet, rose petal, sandalwood, cinnamon, underbrush, and cedar layering the aromatics. A fresh minerality shines on the bright and linear frame underpinned by well-proportioned structure and noteworthy length. The lively palette of fresh strawberry, macerated plums, and bakers spice opens to cocoa powder, earl grey tea, toasted fennel, and cola. The finish leaves impressions of black cherry, coffee, and tobacco.

2016 Five FACES Pinot Noir



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	Dijon 113, 114, 115, 667, 777, Pommard, Wadensville
Alcohol	13.5%
pH	3.65
TA	5.3 g/L
Brix at Harvest	22.7-25.1
Aging Regime	25% new French oak
Drinking Window	Drink now through 2026
Cases Produced	500

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