



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

VINEYARD & VINTAGE NOTES

Perched high in the heart of the Dundee Hills, this picturesque site provides elegant fruit from the storied Jory soils of the AVA. LIVE certified with elevations ranging from 600-880 feet.

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.

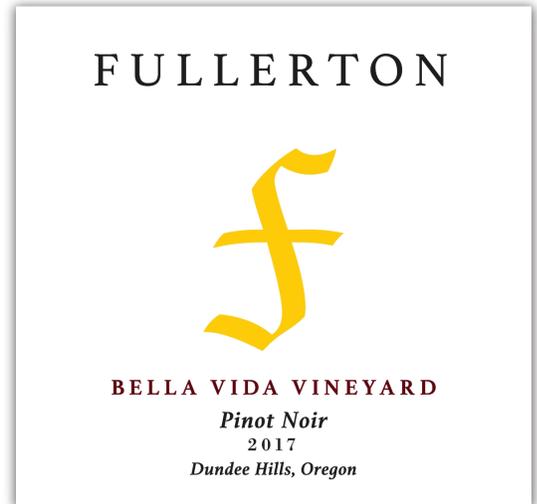
WINEMAKING NOTES

A co-fermentation of Dijon clones 113, 667, and 777, this wine expresses the volcanic soils of the Dundee Hills elegantly, yet powerfully. Upon arrival, the grapes were immediately de-stemmed into an open-top two-ton fermenter. Following a seven day cold soak, the wine heated up quickly with a peak temperature of 94° F resulting in optimum extraction. We utilized pump overs exclusively to manage the cap. Following two days of settling, the wine was racked to barrel and aged for 16 months in 25% new French oak and one month in tank prior to being bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Elegant notes of forest mushroom, strawberry, crushed rock, toffee, and red cedar. Very pretty on the palate with soft red fruits, oolong tea, and smooth, persistent tannins, gently finishing with a hint of candied hazelnuts. A compelling and mesmerizing Pinot Noir from the Dundee Hills.

2017 BELLA VIDA VINEYARD
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Dundee Hills
Clones	Dijon 113, 667, 777
Alcohol	13.5%
pH	3.57
TA	5.2 g/L
Brix at Harvest	23.4
Aging Regime	25% new French oak
Drinking Window	Drink now through 2028
Cases Produced	220

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