



WINEMAKER Alex Fullerton  
PROPRIETORS Eric & Susanne Fullerton

## VINEYARD & VINTAGE NOTES

Tenebris pays homage to our family motto on the Fullerton crest, Lux in Tenebris, which translates to "Light in Darkness." Tenebris is a barrel selection of our four finest barrels from the vintage, blending terroirs and clones from our best sites to capture the pinnacle of the vintage. This year one barrel came from each of the following sites: Bella Vida, Bjornson, Fir Crest, and Momtazi vineyards.

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 barrel selection from four of our finest vineyards, Bella Vida, Bjornson, Fir Crest, and Momtazi. 50% extended maceration, 30% whole cluster, 75% volcanic soils, 25% sedimentary soils, 100% delicious. This wine was fermented in stainless steel tanks utilizing native yeast and a mix of fermentation temperatures. Bella Vida and Momtazi were entirely pumped over, while the Fir Crest was entirely punched down. The Bjornson portion received a mixed treatment. A low level of sulfur was the only addition.

## WINEMAKER'S TASTING NOTES

*The nose leads with strawberry, raspberry, cherry cola, liquorice root, cinnamon, clove, crushed river-stone, and rose petal overtones. On the palate, gentle red fruits are followed by sage, rose water, supporting baker's spices, and sandalwood. The texture is smooth and ethereal. Allow the wine to open up with oxygen, as it delivers superb enjoyment once open. Decant to enjoy now or hold for the future.*

2017 Tenebris  
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	113, 114, 115, 667, 777, Pommard
Alcohol	13.49%
pH	3.54
TA	5.4 g/L
Brix at Harvest	22.2-24.1
Aging Regime	25% new oak, 50% second filled, 25% third fill
Drinking Window	Drink now through 2030+
Cases Produced	100

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