



WINEMAKER Alex Fullerton
PROPRIETORS Eric & Susanne Fullerton

VINEYARD & VINTAGE NOTES

A 12 barrel selection from Apolloni, Ivy Slope, Keleri, Nemarniki, and Wetzel 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

Harvested for optimal flavor development when sugars were still low and acids high, the grapes were whole-cluster pressed and settled for 24 hours. The clean juice was then put in mostly 500 L puncheons and allowed to spontaneously ferment over several months at cold temperatures. The wine went through full malolactic conversion and spent 18 months on the lees prior to being bottled in March 2019. Unfined.

WINEMAKER'S TASTING NOTES

An intense nose of white flowers, lime blossom, meyer lemon, quince, pineapple, licorice, thyme, leavening dough, baker's spice, and hints of mandarin oranges. Long and round, yet light-footed and racy, with flavors echoing apple, pear, kumquat, pastry dough, and stony minerality.

2017 LUX
Chardonnay

FULLERTON



LUX
Chardonnay
2017
Willamette Valley, Oregon

Varietal	Chardonnay
Appellation	Willamette Valley
Clones	Dijon 76, 95, 96, Davis 108, and Wente
Alcohol	12.5%
pH	3.46
TA	5.2 g/L
Aging Regime	18% new French oak
Drinking Window	Drink now - 2030
Cases Produced	300

FULLERTONWINES.COM