



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

## VINEYARD & VINTAGE NOTES

Momtazi Vineyard is a beautiful, biodynamic vineyard in the McMinnville AVA of the Willamette Valley. The soils are mainly derived from sedimentary sandstone with the higher elevation blocks containing volcanic basalt-based soils. The vineyard is situated very close to the Van Duzer Corridor, a gap in the Coast Range that separates the Willamette Valley from the Pacific Ocean. Every night cool winds rush back into the warmed valley, cooling down the grapes and thereby thickening the skins and maintaining acidity in the grapes. The well-drained soils, coupled with the Van Duzer's cooling effect, yield deep, dark flavors on a beautiful, bright, and balanced frame.

A wet, cool spring yielded a late bud-break and delayed flowering, 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.

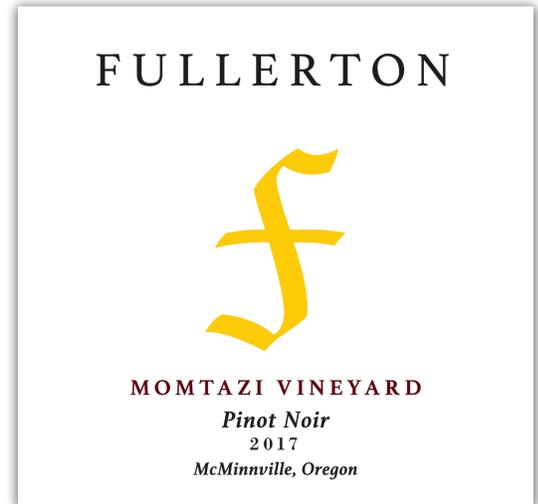
## WINEMAKING NOTES

A blend of two different fermentations from four blocks, this wine spans the range of the vineyard from 300-780 feet of elevation. We cold-soaked both lots for 3-7 days, and allowed for spontaneous fermentation to carry out the process. We used one open-top 1.5 ton fermentor and utilized pour overs exclusively on this lot. One-third of the wine fermented in rotator barrels, spun 2-4 times daily. The rotator fermented long and cool to add vibrant aromatics, and the macro bin fermented hot and fast resulting in smooth extraction and a plush mid-palate. Two-thirds of the wine received a three-week extended maceration, enabling tannins to cohere and smooth. Fully destemmed, the wine was aged for 13 months in 18% new French oak barrels, and then 5 months in stainless steel. Bottled unfiltered and unfiltered.

## WINEMAKER'S TASTING NOTES

*Elegant and refined, sour cherry and raspberry meet forest floor with hints of cumin, garam masala, and caramelized sweetwood. The palate is soft and darker than the nose, with black cherry, plum, black raspberry, and earth emerging as notes bayleaf and aromatic wood provide secondary layers. Ageworthy, profound, and classic McMinnville AVA.*

2017 MOMTAZI VINEYARD  
*Pinot Noir*



Varietal	100% Pinot Noir
Appellation	McMinnville
Clones	Dijon 114, 115, 777
Alcohol	12.9%
pH	3.51
TA	5.0 g/L
Brix at Harvest	22.7 - 23.3
Aging Regime	18% new French oak
Drinking Window	Drink now through 2030
Cases Produced	275

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