

# FULLERTON

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

## VINEYARD & VINTAGE NOTES

This Pinot Gris is sourced from LaVelle Vineyard in the southern Willamette Valley. All fruit comes from the original 1969 planting, the second oldest Pinot Gris site on the West Coast. The vineyard rests around 600 feet of elevation, and consists of sedimentary Bellpine soils.

Wildly different than the warm, dry 2018 vintage, 2019 harkens back to some of the classic, cool Oregon vintages. The growing season got off to an average start with bud break in early April. After all of the heat in recent years we were waiting for the weather to warm up, but it never really did. Temperatures stayed cool and mild through bloom, providing lots of tartaric acid, and all the way through the growing season, preserving plenty of malic acid. Flavors in the grapes were allowed to fully develop while maintaining natural acidity and accumulating sugars slowly. Along with the cool weather came plenty of rain throughout the growing season and harvest. The vines never got thirsty, but also managed to accumulate the needed concentration of flavors. Overall it is a classic Oregon vintage with high acidity, low to moderate alcohol, and great aging potential.

## WINEMAKING NOTES

The bulk of the juice is pressed directly off of the skins yielding crisp acidity with about 10% of the juice undergoing a 3-day maceration to provide more body and texture. The juice is kept on its "gross lees" (the solids that settle after pressing) for a month after pressing, keeping the juice near freezing to avoid fermentation, but allowing extraction of aroma precursors from the solids into the juice. The settled juice is then slowly fermented, 67% in tank, 33% in barrel, before being halted with around 0.75% residual sugar. It is then filtered and bottled unfinned.

## WINEMAKER'S TASTING NOTES

*A brilliant, youthful straw color greets your eyes as pour, showcasing the skin contact and barrel fermentation. Laser-sharp aromas of Fuji apple, Meyer lemon, starfruit, almond blossom, flint, oystershell, straw and honeysuckle propel from the glass. The palate is long and delicious with mouthwatering acidity and well-appointed residual sweetness. A harmonious kaleidoscope of citrus, pineapple, fresh apple, and floral notes accompany a long, creamy palate cut through by a laser-beam of acidity.*

## 2019 THREE OTTERS Pinot Gris



Varietal	100% Pinot Gris
Appellation	Willamette Valley
Clones	Cuttings from Eyrie and possibly clone 9
Alcohol	12.5%
pH	3.22
TA	8.3 g/L
Brix at Harvest	21.9
Aging Regime	70% stainless steel, 30% neutral French oak barrels

[FULLERTONWINES.COM](http://FULLERTONWINES.COM)