

# FULLERTON

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

## VINEYARD & VINTAGE NOTES

Pinot Gris sourced from LaVelle Vineyard and Grace Hill Vineyard in the Southern Willamette Valley. Both vineyards face southeast, average around 600 feet of elevation, and consists of Bellpine soils. The Pinot Noir comes from a mix of multiple of our vineyard sites in the North Valley.

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.

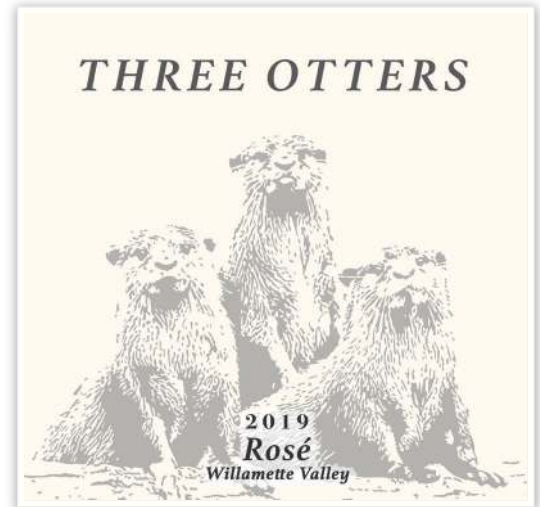
## WINEMAKING NOTES

Winemaker Alex Fullerton and his father and proprietor Eric Fullerton couldn't decide on a house style for rosé in 2012, so they decided to hold a friendly competition. They each made a rosé to see whose would win over a crowd. Though the wines were destined to be bottled separately, Alex got curious and tried blending the two. Voila! The sum was better than the parts, and a tradition was born. Alex now makes one rosé that is whole cluster pressed and tank fermented, yielding a very crisp and light colored wine, while Eric crafts his rosé by barrel fermenting Pinot Noir after three days of skin contact, which yields a darker and fuller-bodied wine. The two wines are then blended to taste, delivering a crisp, fresh rosé with wonderful structure. Today the skin contact portion has morphed into Pinot gris with up to 6 days of maceration, while the Pinot noir is pressed directly off of its skins..

## WINEMAKER'S TASTING NOTES

*A nose of fresh strawberries, watermelon rind, and lemon blossom with the palate echoing these flavors along with green apple and lemon. Cool climate vibrancy melds with lovely texture. Great tension and energy.*

## 2019 THREE OTTERS Rosé



Varietal	90% Pinot Gris, 10% Pinot Noir
Appellation	Willamette Valley
Clones	Pinot Noir: a mix Pinot Gris: Woodhall from Eyrie
Alcohol	12.5%
pH	3.31
TA	7.9 g/L
Brix at Harvest	21.9 - 23.2
Aging Regime	50% stainless steel, 50% neutral French Oak

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