



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

VINEYARD & VINTAGE NOTES

This Syrah hails from Mae's Vineyard in the Applegate Valley of southern Oregon. Herb Quady grows some of the most compelling fruit in this region, and we utilize his hard work to craft this beautiful wine.

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

Due to the region's forest fire smoke and risk of smoke impacting the wine, we took a different approach to our 2017 Syrah compared to the 2015. As leaves and stems can absorb smoke, all MOG (material other than grapes) was meticulously sorted out. The grapes were immediately heated to promote a quick start to fermentation. As soon as fermentation was visible, the bin was transferred to our barrel room to maintain a low temperature (72 F peak temperature). Around 80% of the way through the fermentation, we pressed the wine off of its skins allowing it to finish in a tank, which contributed to a very smooth and elegant tannin profile. The wine aged for 30 months (allowing many of the smoky compounds time to change into less flavorful forms) in 50% new oak (helping marry and compete with smoky compounds), before being bottled unfiltered and unfiltered. Much of what we did in the cellar (for example destemming completely and extending the barrel aging time) undoubtedly helped us create a beautiful wine where the smokiness is lovely, nuanced, and whispered. We will certainly make more Syrah this way, wildfire smoke influenced or not. We especially look forward to blending Syrah made in this fruity, elegant, and supple style with the broader and spicier whole cluster style of our 2015 Mae's Syrah.

WINEMAKER'S TASTING NOTES

Gorgeous, deep, ruby red. A seductive nose of blackberry ganache, plum, lavender, root beer, cacao, wet granite, roasted nuts, and toasted wood. The flavors are big and brooding on a well chiseled frame with dark fruits, incense, scorched earth, yerba mate, licorice, and woodsmoke. Enjoy with hearty fare such as mushroom dishes, steak, or enjoy by itself.

2017 MAE'S VINEYARD
Syrah



Varietal	100% Syrah
Appellation	Applegate Valley
Clones	Cornas
Alcohol	13.9%
pH	3.73
TA	5.1 g/L
Brix at Harvest	24.7
Aging Regime	30 months in 50% new French oak, 50% third fill
Drinking Window	Drink now through 2029
Cases Produced	50

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