

FULLERTON

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

VINEYARD & VINTAGE NOTES

Viognier sourced from Dion Vineyard in the Laurelwood District AVA within the Chehalem Mountains. This Rhône white varietal finds a new home in the northern Willamette Valley, an uncommon grape for the region.

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

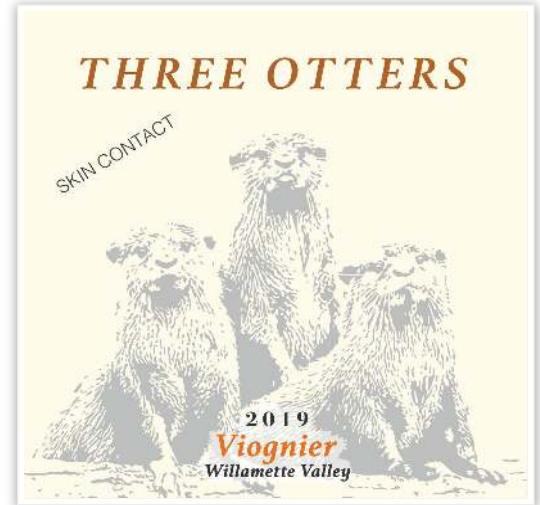
WINEMAKING NOTES

Nothing but Willamette Valley Viognier grapes, destemmed into a small bin and kept cold (45 F) for 24 hours. After 24 hours we let the must slowly heat up to ambient winery temperature (60 F). The wine was given one daily punch-down throughout the long, cool fermentation. It took over a week to start actively fermenting, and the fermentation lasted about 3 weeks. We then allowed a 3 week post-fermentation extended maceration. The cool fermentation retained many of the aromatic nuances of Viognier, while the extended time on skins gives the wine texture and volume. We bottled unfinned and unfiltered, with minimal racking and a small pre-bottling sulfur addition of 30 ppm total.

WINEMAKER'S TASTING NOTES

This complex and approachable wine embraces the esoteric, while also tasting fresh, clean, and delicious. A melange of papaya, melon, white peach, and citrus fruits burst out of the glass, backed by shiso, bay leaf, orange blossom, herbes de Provence, and fennel. Unlike traditional white wine, the palate is broad and defined more by subtle, grippy tannins than by acidity, giving the mouthfeel of a red wine with the aromatics of a white.

2019 THREE OTTERS Viognier



Varietal	100% Viognier
Appellation	Willamette Valley
Alcohol	12.4%
pH	3.79
TA	4.7 g/L
Brix at Harvest	21.8
Aging Regime	100% neutral French oak

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