



## Fullerton Cellaring Guide 2020

Palate preferences always play a role in ideal drinking windows. We aim to set the drink dates when tertiary flavors begin to add complexity while the fruit flavors also still hold strength. With age, fresh fruit flavors begin to dry into dehydrated fruit flavors.

Our recommendations hold if aged in appropriate cellar conditions with temperatures between 52° - 62°F.

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**N = Drink Now   D = Drink   D|H = Drink or Hold   H = Hold**

	2012	2013	2014	2015	2016	2017	2018
<b>Five FACES Pinot Noir</b>	N	D	DIH	DIH	DIH	DIH	H
<b>Five FACES Chardonnay</b>	N	N	N	DIH	DIH	DIH	DIH
<b>ArborBrook Vineyard</b>						DIH	H
<b>Bella Vida Vineyard</b>				DIH	DIH	H	H
<b>Bjornson Vineyard</b>						H	H
<b>Croft Vineyard</b>		D	D	D	DIH	DIH	H
<b>Fir Crest Vineyard</b>	DIH			D	DIH	DIH	H
<b>Lichtenwalter Vineyard</b>				DIH	DIH	DIH	H
<b>Momtazi Vineyard</b>		D	D	DIH		H	H
<b>Tenebris Pinot Noir</b>						H	H
<b>Lux Chardonnay</b>				DIH	DIH	H	H
<b>Claudius Pinot Noir</b>							H
<b>Brutus Pinot Noir</b>							H