



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

## VINEYARD & VINTAGE NOTES

Located parallel to the Ribbon Ridge on Calkins Lane in the Chehalem Mountains, Arborbrook Vineyard grows in ancient silt-stone derived soils comprised of ancient sea-bed. Elevations of 300-400 feet and well-drained soils make for a dark fruit profile and spice-laden, earthy Pinot Noir. Predominantly southeast to south facing slopes allow for ample sun and plenty of rays to ripen without being baked in the late afternoon heat.

Bloom started in mid-April, an average and more typical start compared to 2014 and 2015. Fruit set was large requiring thoughtful thinning in the vineyards to keep ripeness balanced and quality high. Cool weather during fruit-set helped maintain vibrant acidity through harvest. May through early September proved exceptionally dry, with a few September showers helping to recharge soils and balance brix and phenolic ripeness. Pick time proved important, as sugars rose quickly in September and October. Mother Nature cooperated in allowing us to pick according to our preferences, rather than according to her schedule due to fall storms. 2018 will certainly prove to continue the string of excellent vintages that started in 2014.

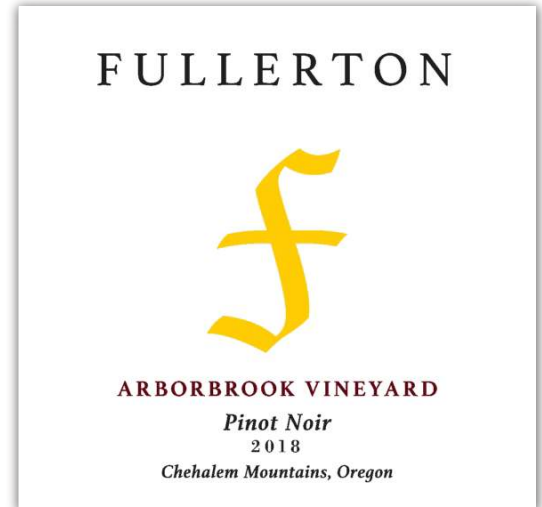
## WINEMAKING NOTES

Our 2018 Arborbrook Pinot Noir was a co-fermentation of equal parts 115, 667, 777, Pommard, and Coury clones, 100% whole-cluster fermented, and initially foot-stomped (while drinking an old vintage of Arborbrook) to begin maceration. To minimize the extraction of harsh tannins and maximize all of the glorious, whole cluster aromatics, we practiced pump-overs or rack-and-returns exclusively and capped the peak fermentation temperature at 82 degrees Fahrenheit (28 C). We pressed the wine, based on tannin and mouthfeel, while it was still a little sweet, allowing it to finish fermenting in tank before going to a mix of barrels and second-filled puncheons for 16 months.

## WINEMAKER'S TASTING NOTES

*Pours a rugged garnet-ruby color. Intense aromas of crushed blackberries and raspberries, brown spice, pungent herbs, and perfumed rose petals. The palate is initially soft with ripe blackcherry and plum leading to a mouth-filling finish with firm tannins. Hints of mushroom, clove, cardamom, and rootbeer linger on the palate.*

## 2018 ARBORBROOK VINEYARD *Pinot Noir*



Varietal	100% Pinot Noir
Appellation	Chehalem Mountains
Clones	115, 667, 777, Pommard, Coury
Alcohol	13.9%
pH	3.65
TA	5.8 g/L
Brix at Harvest	24.8-25.5
Aging Regime	20% new French oak, 70% 2nd fill
Drinking Window	Drink now through 2027
Cases Produced	220

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