



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

VINEYARD & VINTAGE NOTES

This Willamette Valley blend highlighting the breadth and diversity of the Willamette Valley with both sedimentary- and volcanic-based soils.

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.

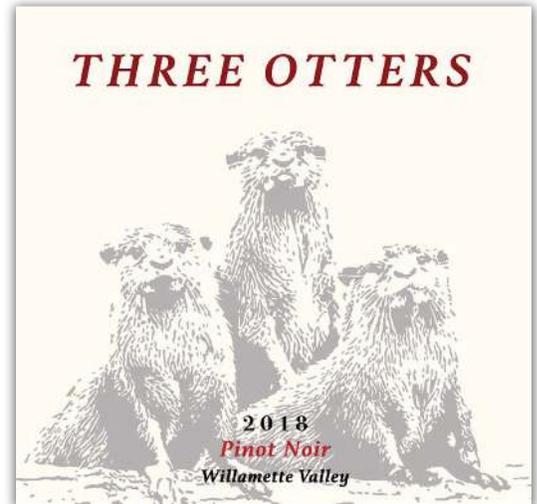
WINEMAKING NOTES

Crafted in 6 ton fermentors, the cap management was primarily pump and pour overs combined with a few rack and returns. Spontaneously fermented by indigenous yeast, each fermentor reached temperatures between 87-90 degrees F. About 25% percent whole cluster and 20% extended maceration, the wine yields approachable and classic Willamette characteristics with structured, smooth tannins.

WINEMAKER'S TASTING NOTES

Light ruby-red. A complex nose of fresh red berries, cologne, autumn leaves, crushed rock, cigar tobacco, and pungent moss. The palate is soft and gentle, while packing a plenty of flavor into each sip. Strawberry, raspberry and cherry are accented by tanned leather, fines herbes, and cinnamon.

2018 THREE OTTERS
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	113, 114, 115, 667, 777, Pommard, Wadenswil, and Coury
Alcohol	13.5%
pH	3.72
TA	5.0 g/L
Brix at Harvest	23.1-25.3
Aging Regime	98% neutral French oak
Drinking Window	Drink now through 2025

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