



## Fullerton Cellaring Guide 2021

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° - 65°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	N	D	D H	D H	D H	H
<b>Five FACES Chardonnay</b>	N	N	N	D H	D H	D H	D H
<b>ArborBrook Vineyard</b>						D H	D H
<b>Bella Vida Vineyard</b>				D H	D H	H	H
<b>Bjornson Vineyard</b>						H	H
<b>Croft Vineyard</b>		D	D	D	D H	D H	H
<b>Fir Crest Vineyard</b>	D			D	D H	D H	H
<b>Lichtenwalter Vineyard</b>				D H	D H	D H	H
<b>Momtazi Vineyard</b>		D	D	D H		H	H
<b>Tenebris Pinot Noir</b>						H	H
<b>Lux Chardonnay</b>				D H	D H	D H	H
<b>Claudius Pinot Noir</b>							H
<b>Brutus Pinot Noir</b>							H