

# FULLERTON

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

## VINEYARD & VINTAGE NOTES

This Pinot Gris is sourced from LaVelle Vineyard in the southern Willamette Valley. All fruit comes from the original 1969 planting, the second oldest Pinot Gris site on the West Coast. The vineyard rests around 600 feet of elevation, and consists of sedimentary Bellpine soils.

After a picture perfect growing season, the tiny yields produced intensely flavored and brightly acidic grapes, but this growing season quickly took a backseat to the fall wildfires in and near the Willamette Valley. We changed almost everything about how we make this wine due to the smoke. Almost all the grapes were still hanging in the vineyards when three different wildfires erupted and a blanket of smoke filled the valley. During a smoke event, small compounds absorb into the grape skins and leach into the juice during winemaking. The vineyard's proximity to the fire source and the type of fuel for the fire both affect the impact on the fruit. Once in the winery, more skin contact leads to more smoky flavor in the finished wine. Additionally, not all of the smoke compounds are "free" — most are in a "bound" form. Over time, more of the smoky compounds will be freed, and thus more noticeable aromatically. Therefore, this wine is meant to be consumed young and fresh!

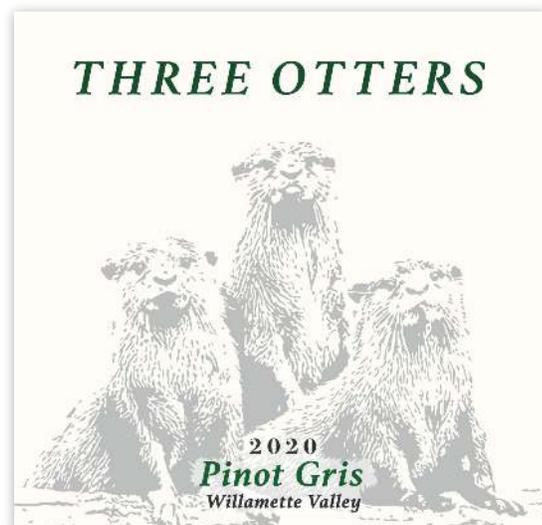
## WINEMAKING NOTES

Despite the curve-ball mother nature threw at us, we were able to make a delicious and complex Pinot Gris. This wine is completely unfinned, relying only on keeping our press fractions separate and then fermenting in barrel to evade smokiness. The grapes were whole-cluster pressed and then separated at pressing by degree of skin contact. We then let the solids settle naturally for five days before putting only the softest pressed juice into a mix of 2nd and 3rd fill puncheons and barrels. The wine fermented at a low temperature and even pace, finishing up slightly drier than in some years, but with a smooth mouthfeel from the barrel fermentation. We mitigated any negative smoke impacts, so you can enjoy the pure, unadulterated wine sans any taste of smoke. We do recommend drinking this wine young, as smoky notes may emerge over time in the bottle, though personally we think this wine has all the hallmarks for aging well.

## WINEMAKER'S TASTING NOTES

*Pours a very light straw color. The nose is intriguingly delicate and nuanced with flinty minerality front and center, and notes of honey crisp apple, Bosc pear, citrus, linden and acacia flowers, vanilla, honey and toasted brown spice. The palate shows enormous tension between racy acidity and rich palate weight, starting and finishing with mouthwatering acidity, while at the same time giving generously to the palate. Bright citrus and pomme fruits are echoed on the palate along with complex flinty, toasty spice and floral notes.*

## 2020 THREE OTTERS Pinot Gris



Varietal	100% Pinot Gris
Appellation	Willamette Valley
Clones	Woodhall
Alcohol	12.5%
pH	3.05
TA	7.8 g/L
Brix at Harvest	20.7
Aging Regime	Two 2nd fill and one 3rd fill Puncheons, and one neutral barrel

[FULLERTONWINES.COM](http://FULLERTONWINES.COM)