



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

VINEYARD & VINTAGE NOTES

A blend from our best vineyards, Five FACES Pinot Noir always showcases the breadth of the terroir in the Willamette Valley with the inclusion of both volcanic, basalt-based soils and sedimentary, sandstone-based soils. The fruit hails from geographically diverse sites within the valley, each with their own unique micro-climates.

A wet, cool spring yielded a late bud-break and delayed flowering, ultimately leading to a more “typical” Oregon vintage. Near perfect conditions during fruit-set produced a large crop, ripened by hot, dry conditions from late July into early September. Mid-September showers helped to recharge soils and balance brix and phenolic ripeness, which led to harmonious fruit being picked during the extended September through October harvest. The 2017 vintage harkens to some of the classic Willamette vintages.

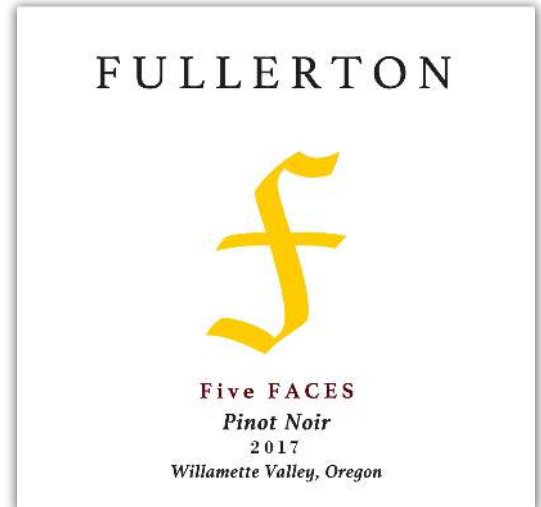
WINEMAKING NOTES

In order to build a complex and layered Willamette Valley blend, we used open-top, closed-top, and rotator barrel fermentations. For the open-top tanks, we favored punch-downs, whereas the closed-top tanks received pump-overs exclusively. The rotator barrels spun on a schedule yielding a gentle extraction. All methods also received a minimum of two rack-and-returns at precise times during the fermentation process. Nearly all lots were cold-soaked for up to 10 days, and ambient yeasts carried out the fermentation. In total, we utilized 33% whole clusters, and 30% of the wine went through an extended maceration. The wine was aged for 11 months in 19% new French oak. Unfined.

WINEMAKER'S TASTING NOTES

Mineral-driven with cherry, blackcap raspberry, lingonberry, cassis, spiced plum-skin, incense, crushed rock, fresh moss, and violet. The palate is soft and friendly with gentle tannins that are backed by balanced acidity. Cherry, strawberry, and cranberry are accompanied by rosehip, cinnamon, cardamom, orange peel, coffee bean, forest floor, chamomile, and black tea.

2017 Five FACES
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	113, 114, 115, 667, 777, 828, 943 Pommard, Wadenswil
Alcohol	13.5%
pH	3.69
TA	5.1 g/L
Brix at Harvest	22.8-25.1
Aging Regime	19% new French oak
Drinking Window	Drink now through 2027
Cases Produced	1500

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