



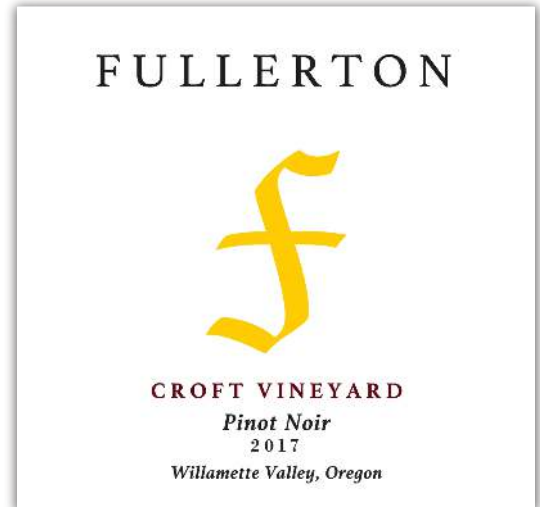
WINEMAKER *Alex Fullerton*
PROPRIETORS *Eric & Susanne Fullerton*



VINEYARD & VINTAGE NOTES

This gorgeous organic vineyard rests in Monmouth, just south of the Eola-Amity Hills. The soils here are primarily a sedimentary, sandstone-based soil called Bellpine, with our Pommard block containing a small vein of volcanic, basalt-based Jory soil. We source Pommard clone from the upper-middle block of the vineyard, 115 clone from the base, and Wadensville from a very steep southwest facing slope removed from the main, south-east facing vineyard. Croft Vineyard Pinot Noirs have a generous and voluptuous mouthfeel, with rich, firm tannins, and soft, inviting acidity.

A wet, cool spring yielded a late bud-break and delayed flowering, 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

A blend of five different fermentations from three blocks. We utilized both open top fermentors (82%) and rotator barrels (18%) to develop a complex wine. In total, 40% whole clusters were used. The open-top fermentors were cold-soaked for five to seven days and then heated to promote spontaneous, native fermentation. The cap was managed using mainly pump-overs and a few punch downs. Two of the lots were allowed to reach maximum temperatures in the 90s for smooth textures and a full mid-palate, while the last lot was kept in the low 80s for aromatic intensity. 70% of the wine went through a three week extended maceration after fermentation ceased. All of the lots were settled for three days prior to racking to 18% new French oak for 13 months in barrel, and then 5 months in tank. Bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Sweet spices, strawberry, raspberry and blueberry leap from the glass with hints of herbs and crushed rock. Tightly wound, the palate gives darker fruits including black currant and blackberry with earthy secondary notes including aromatic wood spice and a streak of mineral. Enjoy now or over the next 5-7 years.

Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	Pommard, Wadensville, 115, 777
Alcohol	13.8%
pH	3.77
TA	4.7 g/L
Brix at Harvest	23.9-24.2
Aging Regime	18% new French oak
Drinking Window	Drink now through 2026
Cases Produced	275

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