



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

2017 FIR CREST VINEYARD
Pinot Noir

VINEYARD & VINTAGE NOTES

Fir Crest Vineyard sits in the southwest of the Yamhill-Carlton AVA at the foothills of the Coast Range. The soils are old, fractured, and well-drained marine sedimentary Willakenzie series. Derived from old, uplifted sand and siltstone sediments, these soils produce dark fruited, spicy, and structured wines. The 30+ years old vines consist of Pommard and grafted 115 clones. The vineyard sits in a cooler part of the generally warmer Yamhill-Carlton sub-region, which coupled with the slow ripening nature of older vines allows this vineyard a long hang-time to develop deep, gorgeous flavors. The aesthetic beauty of the site resonates through the wines it produces.

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

In order to build a complex and layered wine, we used two different fermentation styles. Both lots were cold-soaked for 5-10 days, and native yeasts were used exclusively. We utilized punch-downs for the first lot, and pressed at dryness. For the second, we used pump overs and delestage to manage the cap. 75% of the wine saw a three week extended maceration period past dryness. In total, 15% whole clusters were used. The wine aged for 13 months in 30% new French oak barrels, 5 months in stainless steel, and was then bottled unfinned and unfiltered.

WINEMAKER'S TASTING NOTES

Aromas of dark cherry and plum, sandalwood, coriander, potpourri, and fresh-tilled soil. Firm acid and tight tannins unfurl with air, giving way to red fruits, dark spices, earth, and decaying fall leaves, all finishing with a savory edge. Decant if serving today, or hold 5-8 years.



Varietal	100% Pinot Noir
Appellation	Yamhill-Carlton
Clones	Dijon 115 and Pommard
Alcohol	13.7%
pH	3.54
TA	5.5 g/L
Brix at Harvest	23.2-24.1
Aging Regime	30% new French oak
Drinking Window	Drink now through 2028
Cases Produced	325

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