



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

## STORY & VINTAGE

The name Brutus gives a nod to Eric Fullerton's nickname in his youth, given for his style of tasting and judging wines while travelling Europe. The winemaking for Brutus also utilizes a more aggressive punch-down protocol, more "brutal" than our typical regimen. Brutus comes from a unique block of Pommard clone from Fir Crest Vineyard planted in 1982. The own rooted vines reach deep into the ancient marine bedrock unlocking deep blue fruits, perfume, and fresh piney aromatics, while maintaining plenty of natural acidity.

Bloom started in mid-April, an average and more typical start compared to 2014 and 2015. Fruit set was large requiring thoughtful thinning in the vineyards to keep ripeness balanced and quality high. Cool weather during fruit set helped maintain vibrant acidity through harvest. May through early September proved exceptionally dry, with a few September showers helping to recharge soils and balance brix and phenolic ripeness. Pick time proved important, as sugars rose quickly in September and October. Mother Nature cooperated in allowing us to pick according to our preferences, rather than according to her schedule due to fall storms. 2018 will certainly prove to continue the string of excellent vintages that started in 2014.

## WINEMAKING NOTES

Brutus was fermented in a similar manner to our inaugural 2012 vintage Fir Crest Vineyard Pinot Noir. With 75% whole clusters, we utilized 1-3 punchdowns daily, a more aggressive regimen than usual for us, and two rack-and-returns, one at the beginning and one in the middle of fermentation. Allowed to go fully dry on the skins, it was then pressed directly into one new, one second-fill, and one third-fill barrel for 16 months prior to being bottled unfiltered and unfiltered.

## WINEMAKER'S TASTING NOTES

*Vivid, bright ruby-red color with deep saturation. An intense bouquet of violet, ripe blackcurrant, Chelan cherries, plum-skin, and dried cranberries is enhanced by fresh cut cedar, pine needles, wet earth, truffle, toasted hazelnuts, clove, and allspice. The aromatics are telling of the 75% whole cluster usage. Big ripe tannins supported by mouth cleansing acidity provide a sturdy backbone for brooding (nay "bruting") flavors of cassis, blueberry, plum, baker's spice, vanilla, cacao, and crushed rock.*

2018 Brutus  
Pinot Noir

FULLERTON



BRUTUS  
Pinot Noir  
2018  
Yamhill-Carlton, Oregon

Varietal	100% Pinot Noir
Appellation	Yamhill-Carlton
Clones	Pommard
Alcohol	14.2%
pH	3.41
TA	5.4 g/L
Brix at Harvest	24.8
Aging Regime	33% new French oak
Drinking Window	Drink now through 2030
Cases Produced	71

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