



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

## STORY & VINTAGE

The novel "I, Claudius" has many tragic examples of friends and foes being poisoned. While in the cellar, Alex and Eric joked that this wine was so delicious they would drink it even if they knew it was poisoned. Claudius Pinot Noir was born out of this jesting conversation. Claudius is sourced from the 943 clonal block at Arborbrook Vineyard. This clone is unique in its poor ability to set fruit at bloom. It creates a lot of tiny, seedless berries that decrease yield and seed contact while increasing the skin to juice ratio.

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.

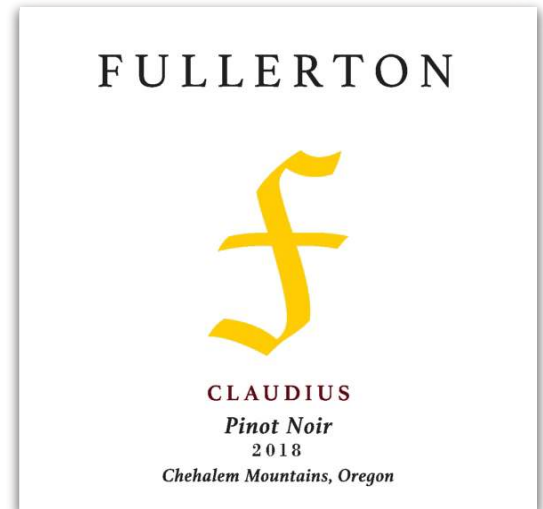
## WINEMAKING NOTES

Claudius is entirely clone 943. Starting with a three-day cold-soak, it was fermented 100% whole-cluster with daily punchdowns. Temperatures were kept low, peaking at 80 degrees °F, to preserve aromatics and limit over-extraction of the stem-tannins. It was aged in 25% new, 25% second filled, and 50% neutral french oak for 16 months before being bottled unfiltered and unfiltered.

## WINEMAKER'S TASTING NOTES

*Deep ruby-red in color with a hint of opaqueness. The aromas are warm and inviting with perfumed spice-rack, ripe marionberry, cassis, black cherry, dried orange peel, forest floor, and scorched earth. The palate is dark and firm, yet smooth and inviting, with cinnamon and clove spice, black olive, leather, black currant, dark plum, and fresh-tilled soil, sailing to a memorable finish.*

2018 Claudius  
Pinot Noir



|                 |                        |
|-----------------|------------------------|
| Varietal        | 100% Pinot Noir        |
| Appellation     | Chehalem Mountains     |
| Clones          | 943                    |
| Alcohol         | 13.69%                 |
| pH              | 3.59                   |
| TA              | 5.4 g/L                |
| Brix at Harvest | 23.6                   |
| Aging Regime    | 25% new French oak     |
| Drinking Window | Drink now through 2028 |
| Cases Produced  | 96                     |

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