

VINEYARD & VINTAGE NOTES

Viognier sourced from Dion Vineyard in the Laurelwood District AVA within the Chehalem Mountains. This Rhône white varietal finds a new home in the northern Willamette Valley, an uncommon grape for the region.

After a picture perfect growing season, the tiny yields produced intensely flavored and brightly acidic grapes, but this growing season quickly took a backseat to the fall wildfires in and near the Willamette Valley. We changed almost everything about how we make this wine due to the smoke. Almost all the grapes were still hanging in the vineyards when three different wildfires erupted and a blanket of smoke filled the valley. During a smoke event, small compounds absorb into the grape skins and leach into the juice during winemaking. The vineyard's proximity to the fire source and the type of fuel for the fire both affect the impact on the fruit. Once in the winery, more skin contact leads to more smokey flavor in the finished wine. Additionally, not all of the smoke compounds are "free" — most are in a "bound" form. Over time, more of the smoky compounds will be freed, and thus more noticeable aromatically. Therefore, this wine is meant to be consumed young and fresh!

WINEMAKING NOTES

Nothing but Willamette Valley Viognier grapes, destemmed into a small bin and kept cold (45 F) for 24 hours. After 24 hours we let the wine slowly heat up to ambient winery temperature (60 F). The must was given one daily punch-down throughout the long, cool fermentation. It took over a week to start actively fermenting, and the fermentation lasted about 3 weeks. We then allowed a 3 week post-fermentation extended maceration. The cool fermentation retained many of the aromatic nuances of Viognier, while the extended time on skins gives the wine texture and volume. We bottled unfinned and unfiltered, with minimal racking.

WINEMAKER'S TASTING NOTES

Pours a hazy, golden-amber hue with a funky nose of nectarine, pear, tarragon, mesquite, and wildflowers. The palate is at first zippy with orchard fruits and herbal tea, then a light tannic grip is joined by dark, spicy, barbeque notes. Enjoy slightly chilled with any of your favorite foods.

2020 THREE OTTERS Viognier



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| Varietal | 100% Viognier |
| Appellation | Willamette Valley |
| Alcohol | 12.7% |
| pH | 3.78 |
| TA | 4.8 g/L |
| Brix at Harvest | 21.9 |
| Aging Regime | 100% neutral French oak |

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