



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

VINEYARD & VINTAGE NOTES

Powered by renewable energy and L.I.V.E. and Salmon Safe Certified, the Bjornson family farms their Eola-Amity Hills vineyard with great attention to detail. With southwest, south, southeast and east exposures, the site contains a host of micro-climates. Surrounded by riparian areas, the vineyard takes into account the broader ecosystem while producing mesmerizing wines.

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

In 2018 the stems in Bjornson Vineyard were so gorgeous and ripe that we increased the amount of whole-clusters. The 777, which is the softer, more delicate lot, came in first and was 55% destemmed. We fermented this lot hot and quickly for mouthfeel and extraction then sealed it up for extended maceration. It is the last lot of Bjornson to be pressed. The Pommard and 115 came in next, fermented in an open-top bin and roto-barrels respectively, both 50% whole-cluster. These lots both give darker fruit and denser wines, with excellent length. The last fruit we bring in every year is the Wadenswil clone, one of our favorite blocks to work with. It is fermented 100% whole cluster and gives the most intensely spicy nose coupled with structured tannins and piercing acidity. The wines were aged in about a quarter new oak for 14 months followed by two months in tank.

WINEMAKER'S TASTING NOTES

Pours a brilliant ruby red. An intriguing melange of Bing cherry, black raspberry, and cassis meets an array of spices from cocoa powder and cloves to cumin, bay leaf, and orange zest. The palate is broad and expansive with juicy acidity and a long finish of pomegranate, cherry, and blueberry. Baker's spice and fresh tilled soil echo throughout.

2018 BJORNSON VINEYARD
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Eola-Amity Hills
Clones	Dijon 777, Pommard, & Wadensville
Alcohol	13.8%
pH	3.58
TA	5.5 g/L
Brix at Harvest	22.9-24.8
Aging Regime	22% new French oak
Drinking Window	Drink now through 2030+
Cases Produced	178

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