



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



VINEYARD & VINTAGE NOTES

This gorgeous organic vineyard rests in Monmouth, just south of the Eola-Amity Hills. The soils here are primarily a sedimentary, sandstone-based soil called Bellpine, with our Pommard block containing a small vein of volcanic, basalt-based Jory soil. We source Pommard clone from the upper-middle block of the vineyard, 115 clone from the base, and Wadensville from a very steep southwest facing slope removed from the main, south-east facing vineyard. Croft Vineyard Pinot Noirs have a generous and voluptuous mouthfeel, with rich, firm tannins, and soft, inviting 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.

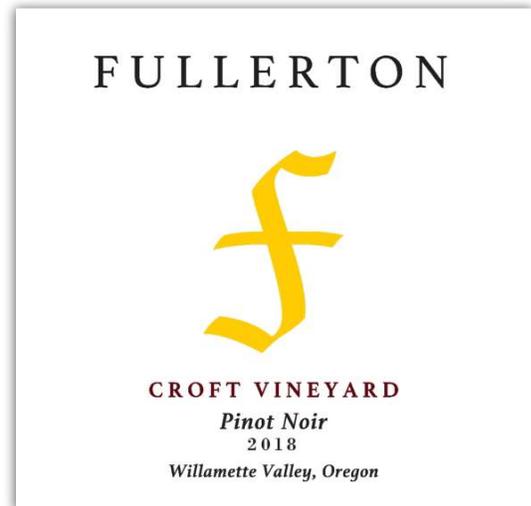
WINEMAKING NOTES

A blend of five different fermentations from three blocks. We utilized both open top fermentors and rotator barrels to develop a complex wine. In total, 40% whole clusters were used. The open-top fermentors were cold-soaked for five to seven days and then heated to promote spontaneous, native fermentation. The cap was managed using mainly pump-overs and a few punch downs. Two of the lots were allowed to reach maximum temperatures in the 90s for smooth textures and a full mid-palate, while the last lot was kept in the low 80s for aromatic intensity. 70% of the wine went through a three week extended maceration after fermentation ceased. All of the lots were settled for three days prior to racking to 30% new French oak for 13 months in barrel, and then 5 months in tank. Bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Dark ruby red. A powerful nose of dry roasted coffee beans, oak bark, laurel, walnut, green olive, bacon and plum. Dark and dense on the palate with the plushness of the body perfectly juxtaposed with fresh acidity. Mixed red and dark fruits compete with mocha, licorice root, sassafras bark, and chai tea.

2018 CROFT VINEYARD
Pinot Noir



FULLERTON
CROFT VINEYARD
Pinot Noir
2018
Willamette Valley, Oregon

Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	Pommard, Wadensville, 115, 777
Alcohol	14.0%
pH	3.70
TA	5.0 g/L
Brix at Harvest	24.9-26.1
Aging Regime	18% new French oak
Drinking Window	Drink now through 2028
Cases Produced	245

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