



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

## VINEYARD & VINTAGE NOTES

On the western slope of the south-facing Ribbon Ridge sits the lovely Lichtenwalter Vineyard. Here Willakenzie soils, derived from ancient sedimentary seabed, coax black fruits and concentrated spices out of the 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.

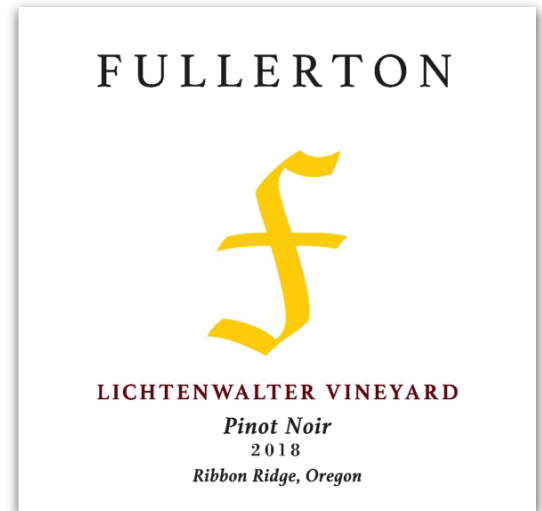
## WINEMAKING NOTES

This wine is made from four distinct clonal blocks treated differently to either accentuate aromatic intensity and spice through cool fermentation temperatures, or body and depth of fruit through warmer temperatures. Around 20% roto-barrel and 20% extended maceration was used totalling about 40% whole-cluster in 2018 to accentuate the inherent dark, spicy profile of the Ribbon Ridge. Aged for 12 months in 13% new French oak, 27% second fill, and 7% third fill, and 50% neutral barrels. It was then racked to tank for 4 months prior to being bottled unfiltered and filtered.

## WINEMAKER'S TASTING NOTES

*A fresh, spice filled nose of wild strawberry, huckleberry, green peppercorns, palo santo, and dried roses. Excitingly juxtaposing density with elegance, this displays the classic dark, spicy palate of the Ribbon Ridge ending on a long and lifted frame.*

## 2018 LICHTENWALTER VINEYARD *Pinot Noir*



Varietal	100% Pinot Noir
Appellation	Ribbon Ridge
Clones	Dijon 115, 777, Wadenswil, and Pommard
Alcohol	13.9%
pH	3.78
TA	5.0 g/L
Brix at Harvest	23.5-24.3
Aging Regime	13% new French oak
Drinking Window	Drink now through 2028
Cases Produced	370

**FULLERTONWINES.COM**