



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

VINEYARD & VINTAGE NOTES

Momtazi Vineyard is a beautiful, biodynamic vineyard in the McMinnville AVA of the Willamette Valley. The soils are mainly derived from sedimentary sandstone with the higher elevation blocks containing volcanic basalt-based soils. The vineyard is situated very close to the Van Duzer Corridor, a gap in the Coast Range that separates the Willamette Valley from the Pacific Ocean. Every night cool winds rush back into the warmed valley, cooling down the grapes and thereby thickening the skins and maintaining acidity in the grapes. The well-drained soils, coupled with the Van Duzer's cooling effect, yield deep, dark flavors on a beautiful, bright, and balanced frame.

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 two different fermentations from four blocks, this wine spans the range of the vineyard from 300-780 feet of elevation. We cold-soaked both lots for 3-7 days, and allowed for spontaneous fermentation to carry out the process. We used one open-top 1.5 ton fermentor and utilized pour overs exclusively on this lot. One-third of the wine fermented in rotator barrels, spun 2-4 times daily. The rotator fermented long and cool to add vibrant aromatics, and the macro bin fermented hot and fast resulting in smooth extraction and a plush mid-palate. Two-thirds of the wine received a three-week extended maceration, enabling tannins to cohere and smooth. Fully destemmed, the wine was aged for 13 months in 28% new French oak barrels. Bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Electric and dark red color. Dense and fleshy notes of raspberry, black currant, lemon, and wet granite are backed by sagebrush, juniper, mulch, spring flowers and eastern spices. The palate reflects the electric color of the wine with striking acidity and fresh, crunchy tannins. This is simultaneously subtle and intense, with a melange of dark fruits and earthy spices dancing across the long finish.

2018 MONTAZI VINEYARD *Pinot Noir*



MONTAZI VINEYARD

Pinot Noir

2018

McMinnville, Oregon

Varietal	100% Pinot Noir
Appellation	McMinnville
Clones	Dijon 113, 114, 115, 777
Alcohol	13.6%
pH	3.39
TA	6.1 g/L
Brix at Harvest	23.2-23.6
Aging Regime	28% new French oak
Drinking Window	Drink 2022-2030
Cases Produced	275

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