



WINEMAKER Alex Fullerton  
PROPRIETORS Eric & Susanne Fullerton

## VINEYARD & VINTAGE NOTES

A blend of Nemarniki Vineyard in the Laurelwood AVA, Ivy Slope Vineyard our home vineyard, and Wetzel Vineyard in the Van Duzer Corridor AVA.

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, without having to dodge rain storms. 2018 will certainly prove to continue the string of excellent vintages that started in 2014.

## WINEMAKING NOTES

A mix of early harvest, to retain natural acidity, and later harvest for aromatic development. The majority was whole-cluster pressed, settled for a few hours, and then racked directly to a mix of regular barrels and large barrels known as puncheons (between 500 and 600 liters). The wine is slowly fermented at cool temperatures and allowed to fully complete malolactic conversion. We age it in the barrels on all of its lees for 16 months allowing the mouthfeel of the wine to develop slowly over time. It was bottled unfiltered and cross-flow filtered.

## WINEMAKER'S TASTING NOTES

*Brilliant straw yellow. Tight and elegant on the nose, slowly offering up its aromas, and promising a long and glorious life ahead. Mineral driven with gorgeous notes of linalool, asian pear, white peach, lemon/lime, shiso, woodspice, distilled white flowers, vanilla and toasted Macadamia nut. The palate simultaneously shows power and restraint. A cascade of acidity gives way to flavors of Honeycrisp apples, Anjou pear, limoncello, pie-crust, acacia, jasmine, baking spice, and ginger.*

2018 LUX  
Chardonnay

FULLERTON



LUX  
Chardonnay  
2018  
Willamette Valley, Oregon

Varietal	Chardonnay
Appellation	Willamette Valley
Clones	Dijon 76, 95, 96, 108, and Wente
Alcohol	12.7%
pH	3.23
TA	6.9 g/L
Aging Regime	40% new Puncheon, 18% second fill puncheon, 42% neutral barrels
Brix at Harvest	19.8-22.2
Drinking Window	Drink now - 2030
Cases Produced	295

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