



WINEMAKER Alex Fullerton
PROPRIETORS Eric & Susanne Fullerton

VINEYARD & VINTAGE NOTES

Perched high in the heart of the Dundee Hills, this picturesque site provides elegant fruit from the storied Jory soils of the AVA. LIVE certified with elevations ranging from 600-800 feet.

Wildly different from the warm, dry 2018 vintage, 2019 harkens back to some of the classic, cool Oregon vintages. The growing season got off to an average start with bud break in early April. The weather was quite cool early on, initially providing disease pressure relief due to lower fungal spore and insect counts. After all of the heat in recent years we were waiting for the weather to warm up, but it never really did. Temperatures stayed cool and mild through bloom, providing lots of tartaric acid, and all the way through the growing season, preserving plenty of malic acid. Flavors in the grapes were allowed to fully develop while maintaining natural acidity and accumulating sugars slowly. Along with the cool weather came plenty of rain throughout the growing season and harvest. The vines never got thirsty, but also thankfully managed to accumulate the needed concentration of flavors. The wines have beautiful concentration of color, complex and varied aromatics, refreshing, crunchy textures, and superb balance. Overall it is a classic Oregon vintage with high acidity, low to moderate alcohol, and great aging potential.

WINEMAKING NOTES

Co-fermentation of 113, 667, and 777 clones. Seven day cold soak followed by a hot and fast fermentation, pressed as soon as fermentation was over. All de-stemmed, no punch-downs, all pump-overs. Unfined and unfiltered.

WINEMAKER'S TASTING NOTES

A gorgeous brick-red hue in the glass. Aromas of raspberry, strawberry, and pomegranate, backed by brown spice, porcini, rose petal, and a hint of barnyard. The palate is round and smooth with cherry, caramel, bay leaf, oolong, cola, and wet soil singing together on the long finish.

2019 BELLA VIDA VINEYARD Pinot Noir



Varietal	100% Pinot Noir
Appellation	Dundee Hills
Clones	Dijon 113, 667, 777
Alcohol	13.7%
pH	3.68
TA	5.1 g/L
Brix at Harvest	22.8
Aging Regime	33% new, 33% second fill, 33% third fill
Drinking Window	Drink now through 2030
Cases Produced	143

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