



Fullerton Cellaring Guide 2023

Palate preferences always play a role in ideal drinking windows. We aim to set the drink dates when tertiary flavors begin to add complexity while the fruit flavors also still hold strength. With age, fresh fruit flavors begin to dry into dehydrated fruit flavors.

Our recommendations hold if aged in appropriate cellar conditions with temperatures between 52° - 65°F.

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N = Drink Now D = Drink D|H = Drink or Hold H = Hold

	2012	2013	2014	2015	2016	2017	2018	2019	2020	2021
Five FACES Pinot Noir	N	N	N	N	D	D	D H	D H	D	H
Five FACES Chardonnay	N	N	N	D H	D H	D H	D H	D H	H	H
ArborBrook Vineyard						D H	DIH	DIH	H	H
Bella Vida Vineyard				D H	D H	D H	DIH	DIH	D H	H
Bjornson Vineyard						D H	DIH	H	D H	H
Croft Vineyard		D	D	D	D H	D H	DIH	H		
Fir Crest Vineyard	D			D	D H	D H	DIH	H	H	H
Lichtenwalter Vineyard				D H	D H	D H	DIH	H	H	H
Momtazi Vineyard		D	D	D H		D H	DIH	H	H	
Tenebris Pinot Noir						D H	DIH			
Lux Chardonnay				D H	D H	DIH	DIH	DIH	H	H
Claudius Pinot Noir							DIH		D H	
Brutus Pinot Noir							DIH		D H	