



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



## VINEYARD & VINTAGE NOTES

Fir Crest Vineyard sits in the southwest of the Yamhill-Carlton AVA at the foothills of the Coast Range. The soils are old, fractured, and well-drained marine sedimentary Willakenzie series. Derived from old, uplifted sand and siltstone sediments, these soils produce dark fruited, spicy, and structured wines. The 30+ years old vines consist of Pommard and grafted 115 clones. The vineyard sits in a cooler part of the generally warmer Yamhill-Carlton sub-region, which coupled with the slow ripening nature of older vines allows this vineyard a long hang-time to develop deep, gorgeous flavors. The aesthetic beauty of the site resonates through the wines it produces.

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

In order to build a complex and layered wine, we used two different fermentation styles. Both lots were cold-soaked for 5-10 days, and native yeasts were used exclusively. We utilized punch-downs for the first lot, and pressed at dryness. For the second, we used pump overs and delestage to manage the cap. 75% of the wine saw a three week extended maceration period past dryness. In total, 15% whole clusters were used. The wine aged for 13 months in 30% new French oak barrels, 5 months in stainless steel, and was then bottled unfinned and unfiltered.

## WINEMAKER'S TASTING NOTES

*Piercing ruby red. A warm bouquet of cinnamon and caramelized cherries is met by ripe dark berries, lavender, thyme, graphite, and earth. The palate is broad with smooth tannins, spiced plum and blackberry, focused by a bright beam of acidity. Red fruit and earth tones pick up steam on the finish.*



Varietal	100% Pinot Noir
Appellation	Yamhill-Carlton
Clones	Dijon 115 and Pommard
Alcohol	14.4%
pH	3.53
TA	5.3 g/L
Brix at Harvest	24.6-25.3
Aging Regime	30% new French oak
Drinking Window	Drink now through 2030
Cases Produced	220

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