

## VINTAGE NOTES

Dion Vineyard Viognier from Laurelwood AVA in the Willamette Valley and old-vine Sauvignon Blanc from Smith Orchard in the Dalles, Columbia Gorge AVA.

Another roller coaster of a year, 2021 had us on our toes more than once, but in the end turned out to be a fantastic year! A warm and dry winter led to bud-break starting in early April with warmer than average spring weather pushing us to a slightly early start to the growing season. Continued hot and dry conditions led to bloom in our warmer sites starting at the beginning of June and popping off throughout the valley. The cooler, later blooming sites however, were caught in heavy rains, severely limiting pollination, and thus yields. This rain however, turned out to be a blessing in disguise as afterwards we experienced record-breaking heat that the Northwest had never seen before. Luckily the ground was charged with some vital water before a heat wave from June 26-28 shattered the records for the warmest temperatures ever recorded. Fruit-set had luckily already occurred by the time the extreme heat came, so the tiny berries were very resilient to the heat. The summer stayed warm to hot and very dry, leading to fears of a repeat of last year's wild-fire smoke settling in the valley. The drought and heat did cause fires, though conditions kept smoke at atmospheric levels. The heat also killed off most fungal diseases in the vineyards and actually led to the vines shutting down on occasion, delaying ripening till cooler fall temperatures. It ended up being a beautiful harvest, with some well timed rains and a delicious crop resulting in tasty wines.

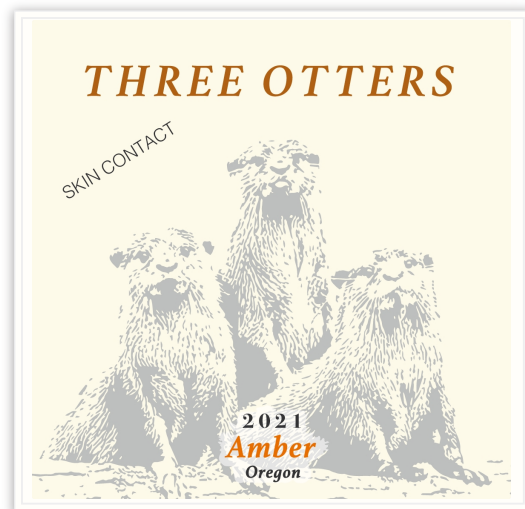
## WINEMAKING NOTES

Columbia Gorge Sauvignon Blanc and Willamette Valley Viognier fermented and aged separately. Both were destemmed and fermented in 500 L roto-barrels then pressed into standard sized barrels at the tail-end of fermentation to preserve fruitiness and limit tannin extraction. The wines went through full malo-lactic conversion, softening the acid and lending a round mouthfeel. The wine was blended and given its only add of 20 ppm SO<sub>2</sub> the day before bottling.

## WINEMAKER'S TASTING NOTES

*Pours a hazy, amber hue with a gorgeous nose of nectarine, clementine, melon, quince, lime-blossom, passion-flower, fennel, and Earl Gray. Smooth and refreshing, the palate balances ripe peaches, pears, and citrus flowers with savory tarragon and Danish rye bread.*

## 2021 THREE OTTERS Amber



Varietal	50% Viognier, 50% Sauvignon Blanc
Appellation	Oregon
Varieties	Sauvignon Blanc and Viognier
Alcohol	13.13%
pH	3.88
TA	4.8 g/L
Brix at Harvest	22.0 - 24.3
Aging Regime	Roto barrel fermented followed by 6 month elevage in neutral barrels
Cases Produces	50

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