



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

2019 ArborBrook Vineyard
Pinot Noir

VINEYARD & VINTAGE NOTES

Located parallel to the Ribbon Ridge on Calkins Lane in the Chehalem Mountains, Arborbrook Vineyard grows in ancient silt-stone derived soils comprised of ancient sea-bed. Elevations of 300-400 feet and well-drained soils make for a dark fruit profile and spice-laden, earthy Pinot Noir. Predominantly southeast to south facing slopes allow for ample sun and plenty of rays to ripen without being baked in the late afternoon heat.

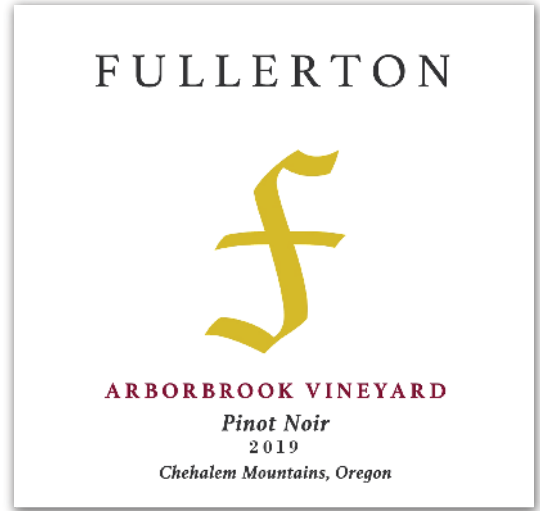
A wet, cool spring yielded a late bud-break and delayed flowering, ultimately leading to a more “typical” Oregon vintage. Near perfect conditions during fruit-set produced a large crop, ripened by hot, dry conditions from late July into early September. Mid-September showers helped to recharge soils and balance brix and phenolic ripeness, which led to harmonious fruit being picked during the extended September through October harvest. The 2017 vintage harkens to some of the classic Willamette vintages.

WINEMAKING NOTES

Our 2019 Arborbrook Pinot Noir was a co-fermentation of equal parts 115, 667, 777, Pommard, and Coury clones, 100% whole-cluster fermented, and initially foot-stomped (while drinking an old vintage of Arborbrook) to begin maceration. To minimize the extraction of harsh tannins and maximize all of the glorious, whole cluster aromatics, we practiced pump-overs or rack-and-returns exclusively and capped the peak fermentation temperature at 82 degrees Fahrenheit (28 C). We pressed the wine, based on tannin and mouthfeel, while it was still a little sweet, allowing it to finish fermenting in tank before going to a mix of barrels and second-filled puncheons for 16 months.

WINEMAKER’S TASTING NOTES

Light ruby with a garnet edge from the high percentage of whole clusters. The nose is savory and earthy, with dark fruits, tarragon, oregano blossoms, dried berries, spice cabinet, and cola, with a gamey undertone. Dark fruited, and very tertiary on the palate. It displays brown spices, sassafras, fresh-tilled soil, blackberry, plum, and a refreshing minerality.



Varietal	100% Pinot Noir
Appellation	Chehalem Mountains
Clones	115, 667, 777, Pommard, and Coury
Alcohol	13.6%
pH	3.55
TA	5.5 g/L
Brix at Harvest	22.9-23.4
Aging Regime	27% new puncheon
Drinking Window	Drink now through 2028
Cases Produced	200

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