



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

2019 BJORNSON VINEYARD  
*Pinot Noir*

### VINEYARD & VINTAGE NOTES

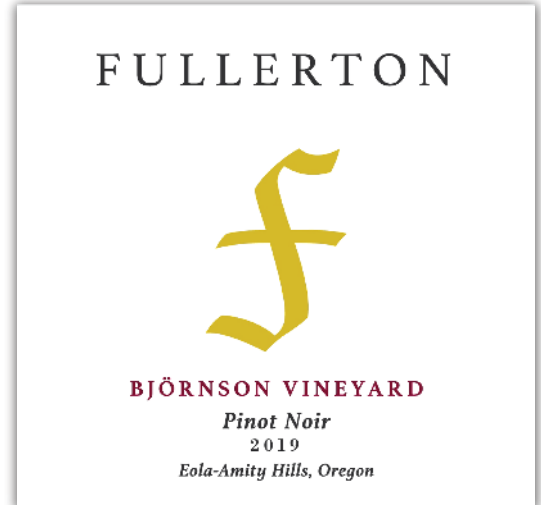
Powered by renewable energy and L.I.V.E. and Salmon Safe Certified, the Bjornson family farms their Eola-Amity Hills vineyard with great attention to detail. With southwest, south, southeast and east exposures, the site contains a host of micro-climates. Surrounded by riparian areas, the vineyard takes into account the broader ecosystem while producing mesmerizing wines.

### WINEMAKING NOTES

The 2019 growing season was a lovely one throughout the Willamette Valley, which was no exception in the Eola-Amity Hills. Our 777 block, which is the softer, more delicate lot, was picked first and was 50% destemmed. We fermented this lot hot and quickly for mouthfeel and extraction then sealed it up for extended maceration. It is the last lot of Bjornson to be pressed. The Pommard was picked next, fermented in an open-top bin with 50% whole-cluster. This lot gives darker fruit and a denser mouthfeel, with excellent length. The last fruit we bring in every year is the Wadenswil clone, one of our favorite blocks to work with. It is fermented 100% whole cluster and gives an intensely spicy nose coupled with structured tannins and piercing acidity. The wines were aged in about a quarter new oak for 16 months.

### WINEMAKER'S TASTING NOTES

Pours an opaque, brickish ruby color. A gamey, funky and reductive nose of flint, nutmeg, clove, bay leaf, raspberry, and red currant. The wine balances juicy acidity and a creamy mouthfeel interwoven with spice, barnyard, terracotta, tart blackberry and fresh raspberry.



Varietal	100% Pinot Noir
Appellation	Eola-Amity Hills
Clones	777, Pommard, Wadenswil
Alcohol	13.2%
pH	3.54
TA	5.4 g/L
Brix at Harvest	22.2-23.4
Aging Regime	25% new, 25% second fill, 25% third fill, 25% neutral
Drinking Window	Drink now through 2030
Cases Produced	225

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