



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



VINEYARD & VINTAGE NOTES

This gorgeous organic vineyard rests in Monmouth, just south of the Eola-Amity Hills. The soils here are primarily a sedimentary, sandstone-based soil called Bellpine, with our Pommard block containing a small vein of volcanic, basalt-based Jory soil. We source Pommard clone from the upper-middle block of the vineyard, 115 clone from the base, and Wadensville from a very steep southwest facing slope removed from the main, south-east facing vineyard. Croft Vineyard Pinot Noirs have a generous and voluptuous mouthfeel, with rich, firm tannins, and soft, inviting acidity.

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

A blend of three blocks, two from the main Croft site and one from the Williamson site a short bit away. Fermented in 6-ton open-top fermenters, utilizing a mix of punchdowns and pumpovers. On two of the lots temperatures were allowed to reach 82 F before gradually being cooled down to increase the fermentation time, the other was kept cool, peaking at 72 F. In total 30% whole clusters were used and 70% of the wine went through a 20 day extended maceration after fermentation ceased to soften and smooth the tannins. The wine was aged in 30% new oak for 22 months before being bottled unfinned and unfiltered.

WINEMAKER'S TASTING NOTES

Tawny ruby in the glass. A nose of warm spices, muddled cherries, fresh plums, tolu wood, herbs de Provence, and cinnamon graham cracker. The palate is powerful and framed by broad tannins and delicate acidity, displaying black cherry, blackberry, forest floor, cinnamon, lavender and leather.

2019 CROFT VINEYARD
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Mount Pisgah
Clones	777, Pommard, and Wadenswil
Alcohol	14.5%
pH	3.63
TA	5.8 g/L
Brix at Harvest	23.8-24.8
Aging Regime	30% new
Drinking Window	Drink now through 2029
Cases Produced	250

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