



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

2019 FIR CREST VINEYARD
Pinot Noir

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 2019, instead of fermenting the "Brutus" block of Fir Crest separately from our other two blocks in the vineyard we combined everything into one tank. We placed 30% whole clusters in the bottom, and destemmed the rest on top. After a seven day cold-soak we heated the wine to initiate fermentation, capping the heat at 82 F (28 C). Pump-overs and delestage were the main cap manipulations used, though we did a few punch-downs when that was necessary to dissipate the temperature in the cap. At dryness the wine was sealed up for two and a half weeks for extended maceration. It was then aged in barrels for 16 months and bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

A brilliant garnet ruby color shines in the glass. The nose is seductive and vinous, showing a mix of earthy mushroom, sweet spices, fir resin, incense, vanilla, black currant, and plum skin. The palate is an excellent example of the deft touch of 2019, light on its feet with youthful tannins and mouth cleansing acidity. There are notes of black cherry, damson plum, and forest floor, with the deep spice and purple flowers that are characteristic of this site. Perfect with a wide variety of food, from mushroom dishes and roasts to vegetable based meals and charcuterie boards.



Varietal	100% Pinot Noir
Appellation	Yamhill-Carlton
Clones	115 and Pommard
Alcohol	13.5
pH	3.56
TA	5.4 g/L
Brix at Harvest	23.0-23.4
Aging Regime	37.5% new
Drinking Window	Drink now through 2030
Cases Produced	195

FULLERTONWINES.COM