



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



VINEYARD & VINTAGE NOTES

From blend of five different vineyards, mainly in the north of the valley with one to the west in the Van Duzer Corridor. A full representation of the Willamette Valley's soil types is on display with one volcanic vineyard, two loess (windblown) vineyards, and two sedimentary vineyards. The vineyards range in elevation from 550-700 feet.

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 mix of early harvest fruit to retain natural acidity, and later harvest for aromatic development. The majority was whole-cluster pressed, settled for a few hours, and then racked directly to a mix of barrels and puncheons. The wine is slowly fermented at cool temperatures and allowed to fully complete malolactic conversion. We keep it in the barrels on all of its lees for 16 months allowing the mouthfeel of the wine to develop slowly over time. Bottled unfiltered and cross-flow filtered.

WINEMAKER'S TASTING NOTES

Straw yellow color. The nose is flinty and clean, offering up elderflower, lime, yellow apple, clementine, white peach, macadamia nut, and jasmine tea. The palate is tight and focused by the bright acidity, with citrus, stone-fruit, pear and apple flavors backed by floral and toasty notes. A gentle tannic grip keeps the palate lively through the long finish.



Varietal	Chardonnay
Appellation	Willamette Valley
Clones	76, 95, 96, 108, and Wente
Alcohol	12.0%
pH	3.35
TA	6.3 g/L
Brix at Harvest	18.4-21.7
Aging Regime	42% new French puncheons
Cases Produced	291

FULLERTONWINES.COM