



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

## VINEYARD & VINTAGE NOTES

A blend from our best vineyards, Five FACES Pinot Noir always showcases the breadth of the terroir in the Willamette Valley with the inclusion of both volcanic, basalt-based soils and sedimentary, sandstone-based soils. The fruit hails from geographically diverse sites within the valley, each with their own unique micro-climates.

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

This wine is a true Willamette Valley Pinot Noir. We blend barrels from our best vineyards to make a wine that showcases the diversity of the valley both in terms of climate and soils. About 45% of the wine is grown on marine-sediments, 45% on volcanic basalt, and 10% on windblown loess. The vineyards spread from the very north to the south of the valley, including some of the warmest and coolest growing regions. In the winery we use varying techniques depending on the block the grapes come from, some 100% whole cluster fermentations, some roto-barrel fermentations, some extended maceration, and a mix of punchdowns, pumpovers, and rack-and-returns. The wine was aged in 5% new oak for 11 months before being bottled unfiltered and cross-flow filtered.

## WINEMAKER'S TASTING NOTES

*Showing a brilliant, transparent ruby red. The nose offers loads of baking spices, cigar box, red cherry, raspberry, oolong tea, cola, redcedar, mushroom, and dried wildflowers, all backed by a saline note. The palate balances soft tannins, mouthwatering acidity, and a hedonistic mouthfeel. Flavors of currants, cherries, sassafras, tilled soil, fresh herbs, violet, and masala chai linger effortlessly.*

2019 Five FACES  
*Pinot Noir*



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	113, 114, 115, 667, 777, 943 Pommard, Coury, Wadenswil
Alcohol	13.8%
pH	3.57
TA	5.6 g/L
Brix at Harvest	22.3-24.4
Aging Regime	5% new oak
Drinking Window	Drink now through 2029
Cases Produced	482

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