

VINEYARD & VINTAGE NOTES

A 12 barrel selection from Apolloni, Ivy Slope, Keleri, Nemarniki, and Wetzel Vineyards.

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

Harvested while flavors are in the early phase of development, retaining natural acidity and keeping the wines on the citrus and apple side of the spectrum. Whole-cluster pressed, settled for a few hours, and then racked directly to large barrels (puncheons between 500 and 600 liters). 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 over time. Unfiltered and fined with potato protein focusing the wine in a laser sharp direction.

WINEMAKER'S TASTING NOTES

A gorgeous straw color in the glass. The nose displays fuji apple, key lime, pineapple, lanolin, jasmine blossoms and brioche, with a subtle hint of struck matchsticks and spruce tips. Pure, mineral driven, and long, with mouthwatering acidity bringing out a subtle tannic grip with a fleshed out, round mouthfeel. Smooth. Flavors of apple, tangerine, and lemon curd give way to subtle notes of spice. This has the stuffing to stand up to rich dishes, but is gentle enough to pair with delicate fare.

2019 LUX *Chardonnay*



Varietal	Chardonnay
Appellation	Willamette Valley
Clones	76, 95, 96, and Davis 108
Alcohol	12.0%
рН	3.28
TA	6.0 g/L
Brix at Harvest	19.2-21.3
Aging Regime	60% new puncheons
Drinking Window	Drink now - 2030
Cases Produced	191

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