



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

2019 MOMTAZI VINEYARD
Pinot Noir

VINEYARD & VINTAGE NOTES

Momtazi Vineyard is a beautiful, biodynamic vineyard in the McMinnville AVA of the Willamette Valley. The soils are mainly derived from sedimentary sandstone with the higher elevation blocks containing volcanic basalt-based soils. The vineyard is situated very close to the Van Duzer Corridor, a gap in the Coast Range that separates the Willamette Valley from the Pacific Ocean. Every night cool winds rush back into the warmed valley, cooling down the grapes and thereby thickening the skins and maintaining acidity in the grapes. The well-drained soils, coupled with the Van Duzer's cooling effect, yield deep, dark flavors on a beautiful, bright, and balanced frame.

A wet, cool spring yielded a late bud-break and delayed flowering, 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

We work with three different blocks in Momtazi Vineyard. From the unassuming, but brilliantly structured marine sediments at the base, through a block on the steep and rocky volcanic hills all the way to the highest block in the vineyard, both providing a perfumed and seductively rugged edge to the finished wine. We coferment the the two volcanic blocks with a high percentage of whole clusters to accentuate their earthy, floral, and spicy nature, keeping the temperature low to limit extraction and preserve aromatics. For the sedimentary block we ferment it destemmed in roto-barrels at cool temperatures, allowing for a long, and slow fermentation to build structure and depth of fruit. The wines are aged separately in 25% new french oak for 22 months before being bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Deep ruby red in the glass. The cool nose opens with wet gravel giving way to raspberry, blueberry, shiso leaf, molasses, leather, violet, juniper berry, and gunpowder. Tight and acid driven with fine grained tannins on the palate, showing sour cherry, bilberry, lingonberry, raspberry and rhubarb pie. Despite the dryness of the wine there are notes of sweet herbs, forest floor, aromatic wood, and pu-erh tea. A wine for the cellar and/or dinner table.



Varietal	100% Pinot Noir
Appellation	McMinnville
Clones	113, 114, and 777
Alcohol	13.2%
pH	3.24
TA	6.7 g/L
Brix at Harvest	22.3-23.4
Aging Regime	25% new oak, 50% second fill, 25% third fill
Drinking Window	Drink now through 2030
Cases Produced	100

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