

F FULLERTON

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

VINEYARD & VINTAGE NOTES

This Pinot Gris is sourced from LaVelle Vineyard in the southern Willamette Valley. All fruit comes from the original 1969 planting, one of the oldest Pinot Gris sites in the US. The vineyard rests around 600 feet of elevation, and consists of sedimentary Bellpine soils.

2022 was a year with a lot of uncertainty from the very beginning. Bud break arrived in early April, starting out the year a little bit earlier than average. However, in mid-April we experienced a rare spring frost that killed off a lot of the primary buds in the vineyards. The last time this happened on this scale in the Willamette Valley was in 1984. Luckily for us, grapes have secondary and tertiary buds that act as a redundancy in the event of the primary buds dying. These secondaries are sadly not as fruitful as the primaries, so we thought perhaps we would be looking at a low-yielding year across the board. Luckily some sites proved very fruitful, though others were extremely low-yielding. Cold weather persisted through April, and we didn't really get a restart of growth until May. This is historically about as late of a start to the growing season as ever. When the vines finally started growing, they erupted at a rate that we don't think we have ever seen before. In order to ensure we would have enough fruit, we left a lot of shoots on the vines. This coupled with near perfect weather at bloom, resulted in quite high yields in some sites. The growing season can be characterized as quick and hectic, with a lot of disease pressure from powdery mildew. We started picking at the end of September and were blessed by mother nature with incredible October weather. Barely a drop of rain fell until October 21st, and our last pick was off the vines and inside the winery literally 30 seconds before the skies opened up and unleashed a torrential downpour. From a difficult start to a picture perfect ending, 2022 is a classic Oregon vintage with something to offer every palate.

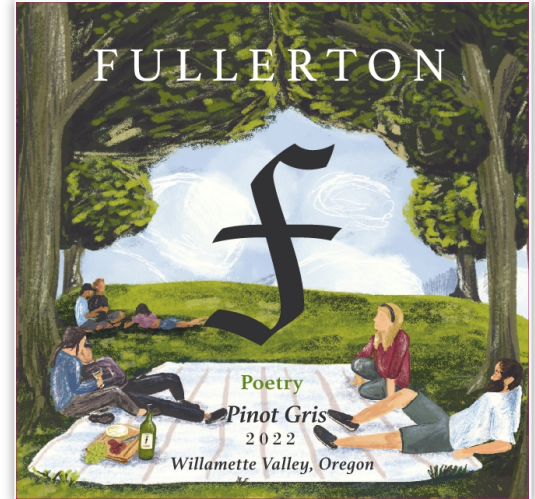
WINEMAKING NOTES

Our goal when making this wine is to coax out all of the lovely aromatics that Willamette Valley Pinot Gris can produce, while balancing the fruit and acid levels. As soon as the grapes are harvested we gently press the clusters and move the juice into a settling tank. Instead of settling the wine over 24 hours and moving the clarified juice to a fermentation vessel, we do a three week extraction of aromatic compounds from the sediment by leaving the juice chilled and regularly stirring up the solids from the bottom of the tank. We then let the solids settle and transfer the juice to a 50/50 mix of tanks and barrels. Once the wine reaches the tail end of fermentation we make a decision on when to stop it, leaving a tiny bit of residual sugar to balance out the acidity and round out the body.

WINEMAKER'S TASTING NOTES

Gorgeous golden straw color. This displays the classic pear, lime, and honeysuckle nose that this vineyard gives us accented by green mango, fennel blossom, and slate. The acidity and palate weight are perfectly balanced offering up notes of golden delicious apple, meyer lemon, pomelo, and wildflower honey.

2022 Poetry Pinot Gris



Varietal	Pinot Gris
Appellation	Willamette Valley
Clones	Woodhall
Alcohol	13.5%
pH	3.31
TA	6.4 g/L
Aging Regime	50% neutral barrels, 50% stainless steel tank
Brix at Harvest	22.8-23.2
Drinking Window	Drink now - 2028
Cases Produced	400

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