

FULLERTON

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

VINEYARD & VINTAGE NOTES

Poetry Pinot Noir comes mainly from a vineyard in the Southwest Willamette Valley located in the Lower Long Tom AVA. Smaller portions come from the Dundee Hills, Laurelwood District, Ribbon Ridge, and the mid-Willamette Valley. It is predominantly from vines grown in marine sedimentary soils, but does represent all three common soil types in the valley with small amounts of volcanic and loess soils. These three soil types along with early picking combine to make a true to style, classic Willamette Pinot Noir with low alcohol and brilliant acidity.

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.

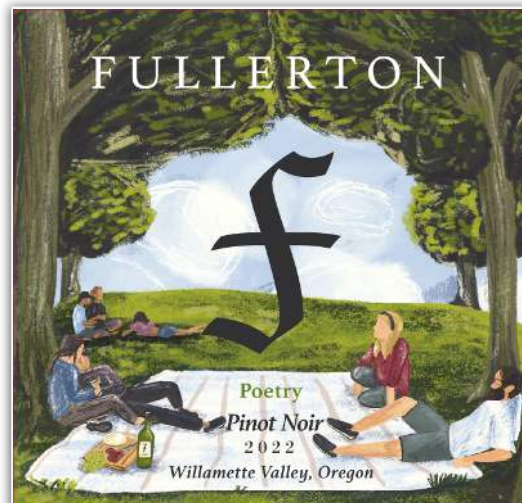
WINEMAKING NOTES

We combine a diverse array of winemaking strategies when making this wine in order to showcase the fresh fruit, spice, and earthiness inherent in Willamette Valley Pinot Noir. We utilize mainly pump-overs to limit extraction of harsh tannins, but do include punchdowns, rack-and-returns, and pour-overs in the mix. Peak fermentation temperatures vary significantly between 72 F and 93 F, and a total of about 20% whole-cluster was used. The wine was then aged for 9 months in 5% new and 95% neutral French oak barrels. The only additive used was a small amount of sulfur, and the wine was cross-flow filtered for stability.

WINEMAKER'S TASTING NOTES

The color is a brilliant and bright ruby red. Offering up notes of fresh raspberries, plums, blackberries, new leather, tarragon, rose petal, and forest floor. The palate is bright, lively, and crunchy, showing mixed berry fruit, tilled soil, and baking spice on a lithe frame backed by a laser beam of acidity.

2022 POETRY Pinot Noir



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Alcohol	12.7%
Clones	113, 114, 115, 667, 777, Pommard, and Wadenswil
pH	3.47
TA	5.5 g/L
Brix at Harvest	21.1-24.6
Aging Regime	5% new and 95% neutral French Oak
Drinking Window	Drink now through 2030
Cases Produced	1000

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