



2020 ARBORBROOK VINEYARD  
*Pinot Noir*

### VINEYARD & VINTAGE NOTES

Located parallel to the Ribbon Ridge on Calkins Lane in the Chehalem Mountains, Arborbrook Vineyard grows in marine sedimentary silt-stone soils derived from ancient sea-bed. Elevations of 300-400 feet and well-drained soils make for a dark fruit profile and spice-laden, earthy Pinot Noir. Predominantly southeast to south facing slopes allow for ample sun and plenty of rays to ripen without being baked in the late afternoon heat.

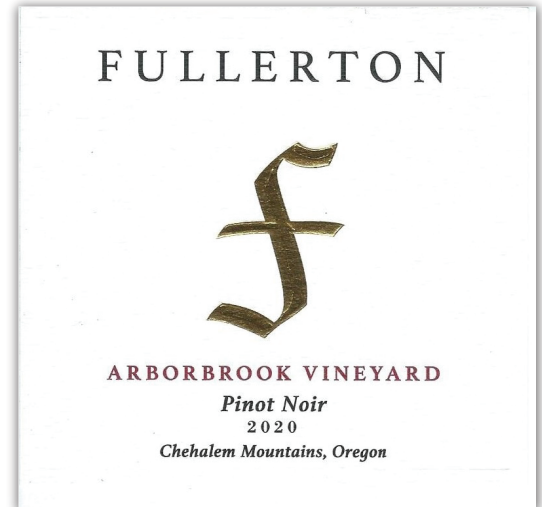
After a picture perfect growing season, the tiny yields produced intensely flavored and brightly acidic grapes, but this growing season quickly took a backseat to the fall wildfires in and near the Willamette Valley. Most of the grapes were not ripe yet and still hanging in the vineyards when three different wildfires erupted and a blanket of smoke filled the valley. However Arborbrook Vineyard was just ripe enough to allow us to pick the grapes with minimal smoke impact.

### WINEMAKING NOTES

Due to the wild fires we fermented this wine quickly, allowing peak temperatures to get into the 90s F. We utilized plenty of punch downs initially to extract what we could early on, and then pressed the wine off the skins while it was still a little sweet to limit extraction at the end of fermentation when alcohols are higher. About 2/3 whole cluster was utilized and the wine was aged for 19 months in 15% new French oak. The only additive was small amounts of SO<sub>2</sub> and the wine was bottled unfinned and cross-flow filtered.

### WINEMAKER'S TASTING NOTES

*Brilliant ruby red. Raspberries, roses, cherry blossoms, seared porcini, oakmoss, and cedar jump out of the glass. The wine is light on its feet while packing plenty of flavor. Soft tannins and bright acidity light the way for flavors of cherry, raspberry, sanguin, and aromatic wood, on a fresh, saline finish.*



Varietal	100% Pinot Noir
Appellation	Chehalem Mountains
Clones	115, 777, Pommard, Coury
Alcohol	12.6%
pH	3.58
TA	5.4 g/L
Brix at Harvest	22.4-22.6
Aging Regime	18 months in 15% new, 15 % 2nd fill, 60% third fill, and 10% neutral
Drinking Window	Drink now through 2030
Cases Produced	175

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