



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

STORY & VINTAGE

The name Brutus gives a nod to Eric Fullerton's nickname in his youth, given for his style of tasting and judging wines while travelling Europe. The winemaking for Brutus also utilizes a more aggressive punch-down protocol, more "brutal" than our typical regimen. Brutus comes from a unique block of Pommard clone from Fir Crest Vineyard planted in 1982. The own rooted vines reach deep into the ancient marine bedrock unlocking deep blue fruits, perfume, and fresh piney aromatics, while maintaining plenty of natural acidity.

Bloom started in mid-April, an average and more typical start compared to 2014 and 2015. Fruit set was large requiring thoughtful thinning in the vineyards to keep ripeness balanced and quality high. Cool weather during fruit set helped maintain vibrant acidity through harvest. May through early September proved exceptionally dry, with a few September showers helping to recharge soils and balance brix and phenolic ripeness. Pick time proved important, as sugars rose quickly in September and October. Mother Nature cooperated in allowing us to pick according to our preferences, rather than according to her schedule due to fall storms. 2018 will certainly prove to continue the string of excellent vintages that started in 2014.

WINEMAKING NOTES

The wildfires in 2020 affected the entire Willamette Valley, but to varying degrees. Fir Crest Vineyard, where the Brutus block is planted, is in the foothills of the Coast Range, in proximity to coastal breezes and far enough west that it escaped most of the smoke impact. The grapes were able to hang for a long, extended period of time, to develop flavors. We took our time to evaluate how we should make the wine, and decided that we would continue the tradition of fermenting Brutus 100% whole cluster. The max fermentation temperature was 82 F to extract body and mouthfeel, but not over extract the stem tannins. The wine was aged in 50% new oak for 16 months, crossflow filtered and the only additive was SO2.

WINEMAKER'S TASTING NOTES

A dark Pinot Noir with a deep ruby red color. The nose is brooding, showing scorched earth, blood, fresh cut herbs, blueberries, blackberries, cinnamon, and roasted marshmallows. The palate is unctuous and concentrated, though lithe and lively. Purple, black and blue fruits accompany vibrant acidity, structured tannins, sage, vanilla and cigar smoke.

2020 Brutus
Pinot Noir



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| Varietal | 100% Pinot Noir |
| Appellation | Yamhill-Carlton |
| Clones | Pommard |
| Alcohol | 13.0% |
| pH | 3.44 |
| TA | 5.4 g/L |
| Brix at Harvest | 23.1 |
| Aging Regime | 18 months in 50% new French oak |
| Cases Produced | 50 |

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