



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

STORY & VINTAGE

The novel "I, Claudius" has many tragic examples of friends and foes being poisoned. While in the cellar, Alex and Eric joked that this wine was so delicious they would drink it even if they knew it was poisoned. Claudius Pinot Noir was born out of this jesting conversation. Claudius is sourced from the 943 clonal block at Arborbrook Vineyard. This clone is unique in its poor ability to set fruit at bloom. It creates a lot of tiny, seedless berries that decrease yield and seed contact while increasing the skin to juice ratio.

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.

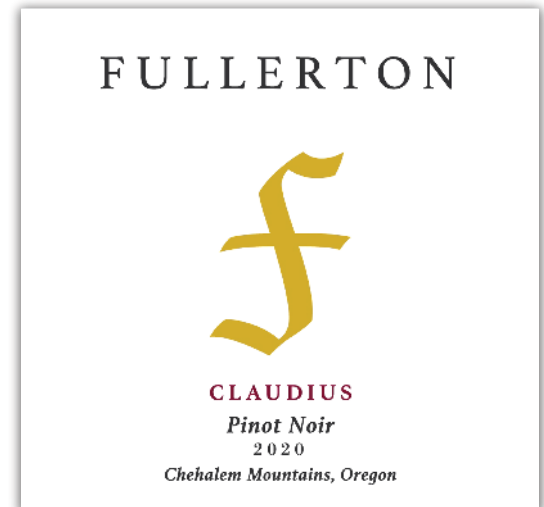
WINEMAKING NOTES

2020 threw every curveball imaginable at us. Right as we were gearing up for harvest, after a tumultuous year and a picture perfect growing season, huge wildfires erupted in the Willamette Valley. The grapes in Arborbrook Vineyard were ripe enough that we decided to pick right after the fires started, and felt comfortable making red wine as there wasn't much smoke absorbed in the skins of the grapes. We fermented the wine 50% whole cluster, at a max temperature of only 78 F, to limit extraction. The only additive used was SO2 and the wine was aged for 16 months in neutral barrels before being cross flow filtered and bottled.unfiltered.

WINEMAKER'S TASTING NOTES

Pours a brilliant deep dark, ruby red. The nose is fresh and wild, with thimbleberries, plum, kumquat, fresh cut oregano, and a savory edge reminiscent of seared meat, sandalwood, brassica flowers, and cracked pepper. The palate displays mixed berries, roasted herbs, forest mushrooms and earth, with lively acidity and sumptuous tannins.

2020 Claudius
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Chehalem Mountains
Clones	943
Alcohol	12.5%
pH	3.42
TA	5.8 g/L
Brix at Harvest	22.5
Aging Regime	18 months in neutral French oak
Cases Produced	48

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