

# FULLERTON

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

## VINEYARD & VINTAGE NOTES

From a selection of several vineyard sites in the Willamette Valley, including our own estate Ivy Slope and Tal Vineyards.

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.

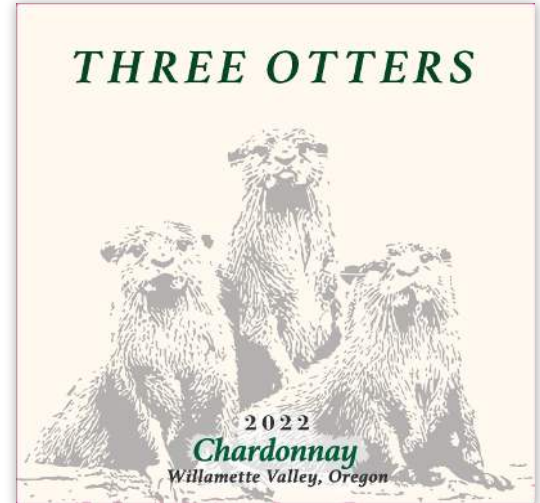
## WINEMAKING NOTES

Harvested while flavors are in the early phase of development, retaining natural acidity and keeping the flavors on the citrus/pomme fruit side of the spectrum. Whole-cluster pressed, settled for a few hours, and then racked directly to barrels. The wine was fermented at cool temperatures at first then gradually raised to a peak of 71 F and allowed to fully complete malolactic conversion. We keep it in the barrels on all of its lees, with no stirring, for 16 months allowing the mouthfeel of the wine to develop over time. Fined with pea protein focusing the wine in a laser sharp direction.

## WINEMAKER'S TASTING NOTES

Gorgeous straw color. The nose displays ripe honeydew melon, cosmic crisp apple, jasmine blossoms, lime zest, fresh baked bread, and lemonmint. Beautiful acidity with a lean body, this wine shows meyer lemon, green apple, quince and honeysuckle on a long delicate finish. A perfect refresher after a long day, or to go with cheeses, white fish, or white meat.

## 2022 Three Otters Chardonnay



Varietal	Chardonnay
Appellation	Willamette Valley
Clones	76, 95, 96, 548, Wente, Davis 108
Alcohol	12.5%
pH	3.36
TA	6.3 g/L
Brix at Harvest	18.4-21.7
Aging Regime	A neutral 600 L puncheon and two neutral barrels
Drinking Window	Drink now through 2032
Cases Produced	105

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