



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

VINEYARD & VINTAGE NOTES

This wine showcases the breadth of Willamette Valley Pinot Noir, with grapes grown throughout the valley on both volcanic and marine sedimentary soils. The biggest portion of the wine comes from a vineyard in the southwestern portion of the valley grown in a cool, late ripening region on mainly sedimentary soils. This portion is joined by small amounts from vineyards scattered throughout the valley giving both diversity of soils and climates.

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.

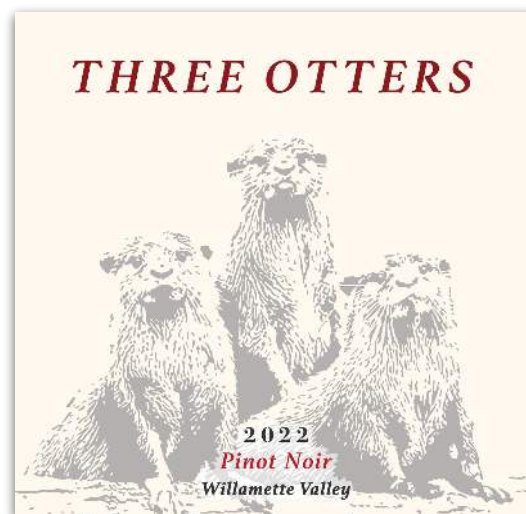
WINEMAKING NOTES

Crafted in a mix of closed and open top tanks, the cap management was primarily pump overs combined with punch-downs and a few rack and returns. Aged entirely in neutral French oak barrels. 10% whole-cluster.

WINEMAKER'S TASTING NOTES

Classic Willamette Pinot Noir. Pours a brilliant, transparent, ruby hue. Gorgeous aromas of cherries and blackberries, pie spice, black tea, purple flowers and forest floor. The palate is ethereal, with bright acid and a crisp feel. Mixed berry, earthy spice, and purple flowers cascade across the palate.

2022 Three Otters Pinot Noir



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	113, 114, 115, 667, 777, Pommard, Wadenswil
Alcohol	12.8%
pH	3.64
TA	5.2 g/L
Brix at Harvest	21.1-22.8
Aging Regime	Neutral barrels
Drinking Window	Drink now through 2030
Cases Produced	4000

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