

FULLERTON

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

VINEYARD & VINTAGE NOTES

Our 2023 Rosé comes from two vineyards in the Southern Willamette Valley. Both are planted on marine sedimentary Bellpine soils, yielding a round mouthfeel and pretty aromatics. This wine is unmistakably Oregon and unmistakably Willamette Valley.

2023 was an intense and condensed vintage in the Willamette Valley. We had a late start to the growing season with bud-break happening in early April. Cool and wet weather followed, pushing bloom into early-mid-June. With this timing, we thought we would be harvesting in late September, but Mother Nature had other plans. After a hot and dry summer, the grapes were ready to harvest on September 12th and we were done picking by October 6th. Despite the condensed growing season, the wines are full of flavor, with moderate to low alcohol levels, and extraordinary balance.

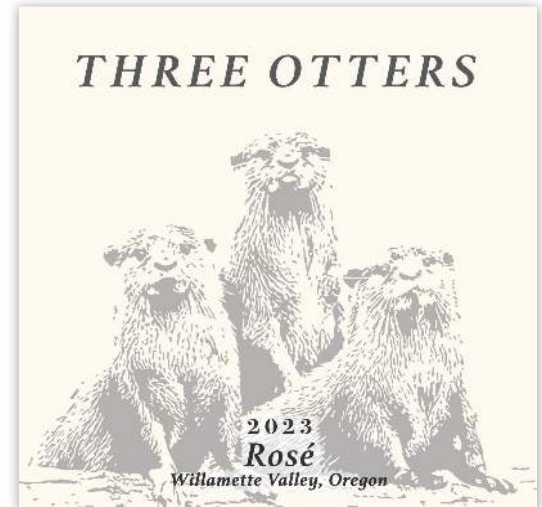
WINEMAKING NOTES

The story of our rosé originates from a friendly competition in our first harvest, 2012. Winemaker Alex Fullerton and his father and proprietor Eric Fullerton couldn't decide on a house style for rosé, so they decided to each make a rosé to see whose was best. Though the wines were destined to be bottled separately, Alex got curious and tried blending the two. Voilà! The sum was better than the parts. He called Eric over to the winery, and both agreed the two wines should be blended. A tradition was born. We now make two rosés, one that is whole cluster pressed, yielding a very crisp and light colored wine (Alex's style), and one with 6 days of skin contact, which yields a deeper, fuller-bodied wine (Eric's style). The two wines are then blended to taste, delivering a crisp, fresh rosé with wonderful structure, and then six months on lees post-fermentation.

WINEMAKER'S TASTING NOTES

Pours a brilliant, light, salmon pink color in the glass. The nose is gorgeous with floral tones, watermelon rind, Rainier cherries, wild strawberries, jasmine, and a fresh mineral edge. There is a smooth, leesy quality to the mouthfeel, with melon, berry, and kumquat flavors, that linger on the long, balanced finish, tension and energy.

2023 THREE OTTERS Rosé



Varietal	62% Pinot Noir, 38% Pinot Gris
Appellation	Willamette Valley
Alcohol	13.5%
pH	3.26
TA	5.5 g/L
Brix at Harvest	22.4-22.9
Aging Regime	Neutral barrels
Drinking Window	Enjoy now until 2028
Cases Produced	100

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