



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



## VINEYARD & VINTAGE NOTES

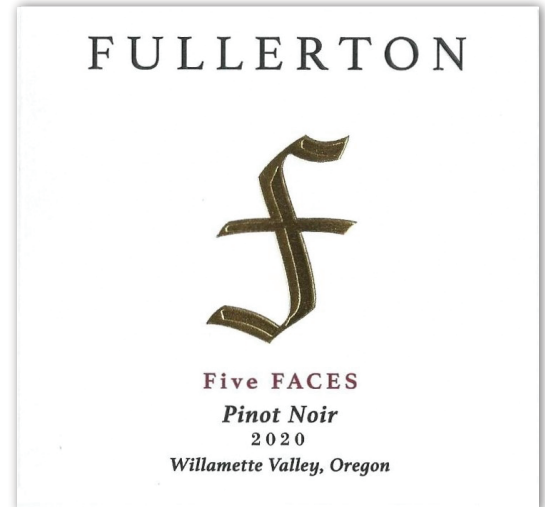
This wine hails from two vineyards, both with volcanic soils, Bella Vida Vineyard in the Dundee Hills and Bjornson Vineyard in the Eola-Amity Hills. These are two of our favorite Pinot Noir Vineyards that we work with. Usually they are perfect for making red wine, but mother nature had different plans this year. With the smoke impact of 2020 we picked these grapes slightly earlier than normal to make a powerful, acid driven, food friendly white wine.

## WINEMAKING NOTES

As soon as the grapes were picked, we put them directly into the press. We then ran a press program we developed for the 2020 harvest where we only kept the softest pressed wine, avoiding as much skin-contact as possible. We pressed the first few gallons off and separated them, then pressed as hard as we could to get as much juice out as quickly as possible, keeping this press fraction separate. This was followed by a second pressing which was also vinified separately. The harder pressings were combined with the initial few gallons as "heads and tails". For this bottling we kept only the first and second pressings. Fermented in neutral barrels and allowed to fully complete malo-lactic fermentation. After 11 months it was bottled lightly fined with a potato protein and cross-flow filtered.

## WINEMAKER'S TASTING NOTES

*Sporting a gorgeous straw yellow hue with a slight hint of pink, this wine has developed a pungent nose of green apple, tangerine, strawberry, pecan butter, and white flowers. The palate has plenty of weight without seeming heavy, balancing the flavors of apple, citrus, and feijoa with rich nutty flavors and a minerally edge brought on by the wildfire smoke. This wine will pair well with a wide variety of foods from salads and grilled vegetables to creamy pasta dishes.*



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	113, 114, 115, 667, 777, 828, 943 Pommard, Wadenswil
Alcohol	13.8%
pH	3.26
TA	6.3 g/L
Brix at Harvest	22.3-23.4
Aging Regime	Neutral French oak
Drinking Window	Drink now through 2024
Cases Produced	85

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