

# FULLERTON

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

## VINEYARD & VINTAGE NOTES

Summit View Vineyard is perfectly situated in the foothills of the Blue Mountains above the town of Milton-Freewater, Oregon, overlooking Walla Walla Valley. It is part of what is known as the Sevain properties, a series of newer vineyard developments planted just above the fabled Seven Hills Vineyard. It is a cooler site on a north facing slope composed of the volcanic basalt of the Blue Mountains overlain by Missoula Flood sediments. Our blocks lie smack dab in the middle of this newly planted area where the flood sediments start to thin out and the vines reach into the rugged basalt below. The naturally controlled vigor of the vines and long hang-time allow for the development of intense and deeply hedonistic wines. The 2021 vintage was absolutely fantastic for Cab in Walla Walla. Bloom came at a normal time, but was accompanied by significant rains. This interrupted fruit-set setting up a small crop of tiny berries with loose cluster morphology allowing sunshine to hit deep into the clusters. The result was development of rich flavors and substantial tannin profiles. As the heat of vintage calmed down and fall temperatures came, the grapes were able to hang on the vine for a long, extended period of time, further developing complex flavors of both fruit as well as complex secondary aromatics.

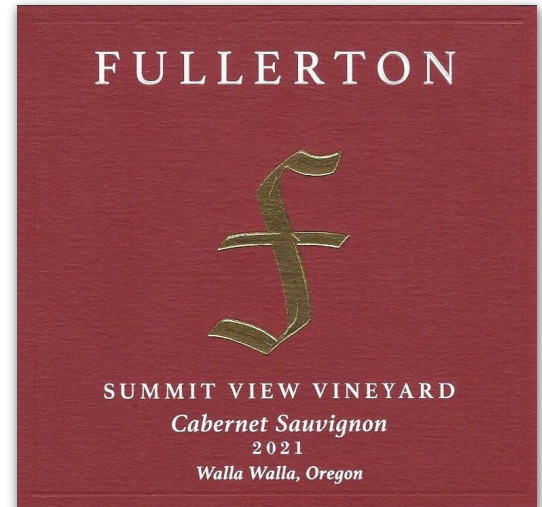
## WINEMAKING NOTES

Fermented in a very unique style for Cabernet Sauvignon. Having never made our own Cab before, we consulted multiple friends in Washington and California on their practices. Ultimately we synthesized their advice and settled on a novel Fullerton Wines approach. The fruit was 100% destemmed and then filled into rotator barrels (a large barrel with a latch on top sitting on a stand with casters so it can be spun in a circle to mix the grapes rather than punching or pumping). The berries were so small and thick-skinned that after 5 days of letting the grapes cold-soak, there was not enough juice bleeding out of the berries for fermentation to start. On day 6 we started vigorously punching the grapes three times a day to break up the berries and release some juice. Cabernet Sauvignon needs a lot more oxygen than Pinot Noir, so after fermentation took off we switched away from punching and spinning the roto-barrels to doing daily rack and returns. In this process, you pump all the juice out into a separate receival vessel and then pump it all back in. This gave the yeast plenty of oxygen to be happy and the tannins the ability to soften. Cab producers tend to ferment at fairly warm temperatures, but we decided to go against the grain on this. Owing to our small fermentation volumes the wines didn't build much heat, and where many cabs are purposely peaked at 82 F, ours had a peak ferment temperature closer to many white wines at 68 F. Following fermentation we did a two-and-a-half-week extended maceration and two years of barrel aging in 100% new oak. The wine is at the same time unique and classic, a Pinot Noir maker's take on Cab that needs to be tasted to be fully comprehended. We are all very happy with the outcome here at the Fullerton Winery and we hope you will be too.

## WINEMAKER'S TASTING NOTES

*A dense red color in the glass. The nose is intense and lifted with floral cherry, black currant, blueberry, fresh cut herbs, resinous cedar, black olive and soy sauce. Seamless tannins on the palate with loads of vanilla, fresh cut wood, dark chocolate, and echoing the fruits on the nose with cherry, black currant, blueberry, and plum.*

## 2021 Summit View Cabernet Sauvignon



Varietal	100% Cabernet Sauvignon
Appellation	Walla Walla Valley
Clones	6 and 8
Alcohol	14.8%
pH	3.84
TA	6.5 g/L
Brix at Harvest	27.6-28.1
Aging Regime	100% new French oak for 22 months
Drinking Window	Drink now through 2031
Cases Produced	96

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