



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



VINEYARD & VINTAGE NOTES

Sauvignon Blanc from a 1972 planting in the Eastern Columbia Gorge, where the dry, warm climate, and volcanic ash soils coax gorgeous, ripe, fruit driven flavors out of the low yielding vines. Pinot Blanc from Elkton Oregon AVA in Northwest Umpqua Valley, some of the closest to the coast and highest elevation vineyards in Oregon. Here, cool weather gives us ripe, fresh flavors with very low alcohol levels. This Pinot Blanc was pressed on top of Chennin Blanc skins from the same vineyard for an added level of complexity. The remainder of the blend is Chardonnay and white Pinot Noir from the Willamette Valley to add verve and round out the mouthfeel. The result is a unique blend from three varied and distinctive regions of Oregon.

WINEMAKING NOTES

Harvested at the peak of ripeness, while sugar levels were still low and natural acidity was balanced. Whole-cluster pressed, settled overnight, and then racked directly to barrels. The wine was fermented at cool temperatures at first then gradually raised to a peak of 71 F to ferment to near complete dryness (only 0.8 g/L of residual sugar remain, very dry for a white wine). Malolactic conversion was allowed to initiate, but stopped at about 1.5 g/L of malic acid left. We left the wine in the barrels on all of its lees, with no stirring, for 10 months allowing the mouthfeel of the wine to develop over time. It was fined with pea protein to focus the wine in a crisp direction, and crossflow filtered.

WINEMAKER'S TASTING NOTES

Pours a brilliant, gold-flecked, pale, straw color. The nose is full of citrus, golden apple, ripe pear, pineapple, mixed white flowers, with a creamy, grassy edge that adds complexity. Medium bodied, with pineapple, white peach, and gooseberry backed by lemon zest, honeydew melon and a hint of grapefruit, the palate is long and refreshing. There is a crisp minerality that keeps things focused and invigorating. Very versatile on the table, pairable with many different foods and delicious alone.



Varietal	Sauvignon Blanc (60%), Pinot Blanc (35%), Chardonnay (3%), Pinot Noir (2%)
Appellation	Oregon
Alcohol	12.5%
pH	3.52
TA	5.7 g/L
Brix at Harvest	18.4-23.6
Aging Regime	A neutral 600 L puncheon and two neutral barrels
Drinking Window	Now-2028
Cases Produced	115

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