

FULLERTON

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

VINEYARD & VINTAGE NOTES

This wine combines 1972 planted Sauvignon Blanc from the Dalles with Willamette Valley Pinot Gris. Both are fermented on their skins. The Sauvignon Blanc is fermented in roto-barrels and pressed at 0 brix, and allowed to finish in neutral barrels, while the Pinot gris was on skins for 50 days, with a 2.5 week extended maceration. After 17 months in barrel, the wine was racked the night before bottling with a small, 15 ppm SO₂ addition. 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.

to moderate alcohol, and great aging potential.

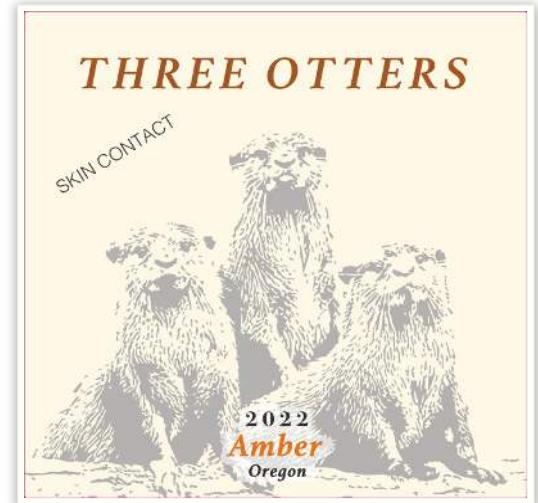
WINEMAKING NOTES

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

Hazy, salmon, orange color. This wine jumps out of the glass with peach tea and an exotic array of fruits such as mango, soursop, pear, mangosteen. There are earthy, herbal, and floral undertones that add complexity. The palate is bright soft, round tannins, honeydew melon, tarragon, nectarine, pear, and tangerine peel. A unique wine for everyday occasions.

2022 THREE OTTERS Amber



Varietal	Sauvignon Blanc (75%), Pinot Gris (25%)
Appellation	Oregon
Alcohol	13.5%
pH	3.75
TA	4.7 g/L
Brix at Harvest	23.3
Aging Regime	Neutral barrels

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