



2020 Fir Crest Vineyard Pinot Noir

VINEYARD & VINTAGE NOTES

Fir Crest Vineyard sits in the southwest of the Yamhill-Carlton AVA at the foothills of the Coast Range. The classic marine sedimentary Willakenzie soils of this area are old, fractured, and well-drained. Derived from uplifted sand and siltstone, these shallow soils produce dark fruited, spicy, and structured wines. The 30-38 year old vines consist of own-rooted Pommard and grafted 115 clones. Being located in a cool part of the generally warmer Yamhill-Carlton sub-region, coupled with the slow ripening nature of older vines allows this vineyard a long hang-time to develop deep, gorgeous flavors with still high acidity and low sugar levels. The aesthetic beauty of the site resonates through the wines it produces.

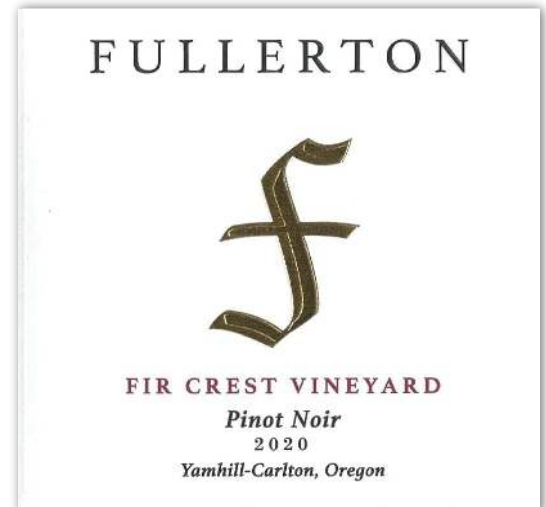
After a wet, rainy bloom, followed by a picture perfect growing season, tiny yields in the vineyards produced intensely flavored and brightly acidic grapes. This growing season, however, quickly took a backseat to the fall wildfires in and near the Willamette Valley. Most of the grapes were not ripe yet and still hanging in the vineyards when three different wildfires erupted and a blanket of smoke filled the valley. Fir Crest was one of the lucky vineyards, situated far from heaviest smoke and benefited by fresh coastal wind, the grapes were much less affected by the smoke than most other areas.

WINEMAKING NOTES

In order to build a complex and layered wine, we used two different fermentation styles. We limited cold soaking time and started heating the wine immediately after crushing to initiate fermentation. Native yeasts were used exclusively. We utilized punch-downs for the first lot, and pressed at dryness. For the second lot, we used pump overs and delestage to manage the cap. Fermentation temperature was peaked at 82 F to extract midpalate, while still being gentle. In total, 50% whole clusters were used. The wine aged for 18 months in 15% new French oak barrels, and was bottled unfinned and cross-flow filtered.

WINEMAKER'S TASTING NOTES

A pretty ruby color. Notes of plum, rose, dried mango, toasted marshmallow, fir, cologne, cinnamon, and brown sugar on the nose. Ripe red fruits and scorched sage give way to cedar, cherry and juicy acidity lifted by cardamom and clove on a long, smooth finish.



Varietal	100% Pinot Noir
Appellation	Yamhill-Carlton, Willamette Valley, Oregon
Clones	115, Pommard
Alcohol	12.9%
pH	3.51
TA	5.4 g/L
Brix at Harvest	23.6-23.7
Aging Regime	18 months in 15% new, 85% second fill oak
Cases Produced	200

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