



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

## VINEYARD & VINTAGE NOTES

Located parallel to the Ribbon Ridge on Calkins Lane in the Chehalem Mountains, Arborbrook Vineyard grows in marine sedimentary silt-stone soils derived from ancient sea-bed. Elevations of 300-400 feet and well-drained soils make for a dark fruit profile and spice-laden, earthy Pinot Noir. Predominantly southeast to south facing slopes allow for ample sun and plenty of rays to ripen without being baked in the late afternoon heat. Another roller coaster of a year, 2021 had us on our toes more than once. A warm and dry winter led to an early April bud-break. Continued hot and dry conditions led to a somewhat early bloom at the beginning of June. The end of bloom was met by heavy rains, severely limiting fruit set in certain areas, and thus yields. This rain, however, turned out to be a blessing in disguise as afterwards we experienced record-shattering heat that the Northwest had never seen before, breaking our daily high record every day from 6/26 to 6/28. The summer was warm and dry, with heat occasionally causing the vines to shut down, delaying harvest into ideal, cooler fall temperatures. It ended up being a beautiful harvest, with some well timed rains and a delicious crop resulting in tasty wines.

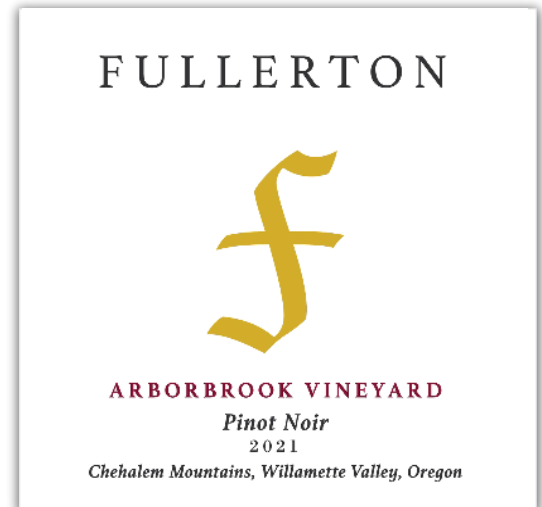
## WINEMAKING NOTES

Our 2021 Arborbrook Pinot Noir was a co-fermentation of equal parts 115, 777, Pommard, and Coury clones, 100% whole-cluster fermented, and initially foot-stomped (while drinking an old vintage of Arborbrook) to begin maceration. To minimize the extraction of harsh tannins and maximize all of the glorious, whole cluster aromatics, we used a variety of gentle cap manipulations and capped the peak fermentation temperature at 82 degrees Fahrenheit (28 C). We pressed the wine, based on tannin and mouthfeel, while it was still a little sweet, allowing it to finish fermenting in tank, before going to barrels for 16 months.

## WINEMAKER'S TASTING NOTES

*Ruby-garnet color. The nose is full of dark, ripe fruits, dried herbs, incense, and woody character. Smooth tannins and balanced acidity are backed by perfectly ripe blackberries, rainier cherries, cinnamon, allspice, wet bark, and funky herbal flowers.*

## 2021 Arborbrook Vineyard Pinot Noir



Varietal	100% Pinot Noir
Appellation	Chehalem Mountains
Clones	115, 777, Pommard, and Coury
Alcohol	13.4%
pH	3.69
TA	5.3 g/L
Brix at Harvest	23.6
Aging Regime	25% new French oak
Drinking Window	Drink now through 2031
Cases Produced	192

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