



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

VINEYARD & VINTAGE NOTES

Claudius is sourced from the 943 clonal block at Arborbrook Vineyard. This clone is unique in its poor ability to set fruit at bloom. It creates a lot of tiny, seedless berries that decrease yield and seed contact while increasing the skin to juice ratio. Like emperor Claudius, it has a limp and is friendly and well liked. It provides dark, blackfruited wines, with elegant tannins. Grown in the sedimentary soils of Arborbrook Vineyard it exudes a deep, dark, brooding spiciness that we sometimes have to bottle on its own because of its uniqueness.

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.

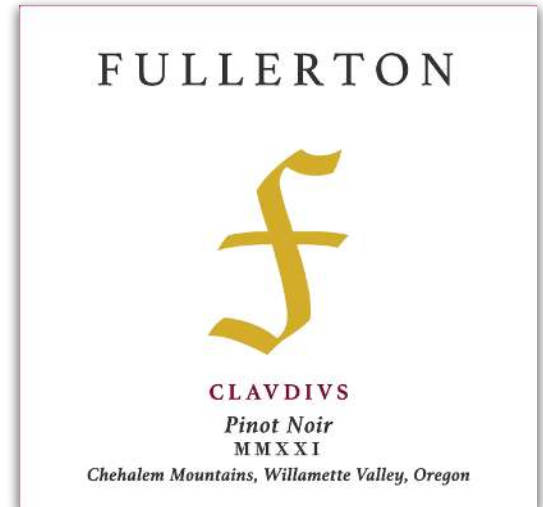
WINEMAKING NOTES

Due to the delicious flavors we get from the stems in Arborbrook and to make up for the lack of seed tannin in clone 943, we usually ferment Claudius at 75 to 100% whole-cluster. We start with a 3 day cold soak, followed by a cool fermentation, slowly building up to 80 F. We utilize mostly punchdowns in order to slowly break up the whole berries throughout the fermentation, allowing for some carbonic character before all the berries are broken apart. The wine is pressed at dryness and aged for 16 months in 50% new French oak. Bottled unfinned and unfiltered.

WINEMAKER'S TASTING NOTES

A gorgeous, ruby color. Dark and brooding on the nose. This displays raspberry and blackberry, black currant, and blueberry, backed by fresh herbs and flowers with cured meat and woodspice. All the whole cluster funk and spice you could possibly want with mixed flowers, herbs, minerals, and dark fruits backed by spice and a sturdy spine.

2021 Claudius
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Chehalem Mountains
Clones	943
Alcohol	13.4%
pH	3.43
TA	5.9 g/L
Brix at Harvest	22.7
Aging Regime	50% new French oak
Drinking Window	Drink now through 2031
Cases Produced	48

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