



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

## VINEYARD & VINTAGE NOTES

Fir Crest Vineyard lies in the Coast Range foothills on the western side of the Yamhill-Carlton AVA. The soils here are the classic, ancient, marine sedimentary Willakenzie series that this AVA is famous for. These shallow, well-drained soils produce dark fruited Pinot noirs with firm structures, while the proximity of this site to coastal wind inlets keeps acidity high, slows down ripening, allowing for full flavor development. Our blocks in Fir Crest are own-rooted, planted between 1982 and 1990, further limiting yields giving a dense, flavorful wine.

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

In order to build a complex and layered wine, we use two very different fermentation styles for our three blocks in Fir Crest Vineyard. One lot, that we call "Tank Colored Tape," combines the two biggest blocks, with 30% whole cluster, a 5 day cold soak, a peak fermentation temperature of 82 F, and a 2.5 week extended maceration after dryness. The other lot, our "Brutus" block, is fermented 100% whole cluster, peaks at around 80 F, and is pressed at dryness. We utilize a mix of punch-downs, pump overs and delestage to manage the cap, with Brutus getting more punchdowns and Tank Colored Tape receiving more pump-overs. The wines are aged for 16 months in 30% new French oak barrels, and bottled unfiltered and unfiltered.

## WINEMAKER'S TASTING NOTES

*Slightly opaque garnet red. A warm nose of spiced pie cherries, purple plums, rosehips, violets, sandal wood, and forest floor. The palate is vibrant and acid driven with fine, grainy tannins. Fresh cherry, raspberry, cranberry, plum skin, and earthy spice, meet porcini, rose pedal, and brambles.*

2021 Fir Crest Vineyard  
*Pinot Noir*



Varietal	100% Pinot Noir
Appellation	Yamhill-Carlton
Clones	115 and Pommard
Alcohol	13.7%
pH	3.42
TA	6.3 g/L
Brix at Harvest	23.5
Aging Regime	27% new French oak
Drinking Window	Drink now through 2031
Cases Produced	288

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