

## **VINEYARD & VINTAGE NOTES**

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

This wine is a true Willamette Valley Pinot Noir. We blend barrels from our best vineyards to make a wine that showcases the diversity of the valley both in terms of climate and soils. About 50% of the wine is grown on marine-sediments, 43% on volcanic basalt, and 7% on windblown loess. The vineyards spread from the very north to the south of the valley, including some of the warmest and coolest growing regions. In the winery we use varying techniques depending on the block the grapes come from, some 100% whole cluster fermentations, some roto-barrel fermentations, some extended maceration, and a mix of punchdowns, pumpovers, and rack-and-returns. The wine was aged in 5% new oak for 16 months before being bottled unfined and cross-flow filtered.

## WINEMAKER'S TASTING NOTES

Brilliant ruby red. The nose is very red fruited with cherry, raspberry, and strawberry notes. Rosehips, cedar, sandalwood, fruit leather, and floral tones follow. The palate is full of flavor, refreshing acidity, soft tannins, brown spices, and red fruits, transitioning to a perfumed, pithy, and floral finish.

## 2021 Five FACES Pinot Noir



Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	113, 114, 115, 667, 777, 943, Pommard, Coury, Wadenswil
Alcohol	13.9%
рН	3.60
TA	5.5 g/L
Brix at Harvest	22.5-23.
Aging Regime	5% new oak
Drinking Window	Drink now through 2031
Cases Produced	511

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