



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



2020 LUX
Chardonnay



VINEYARD & VINTAGE NOTES

Sourced entirely from Nemarniki Vineyard in the Laurelwood District. This vineyard sits on deep, loess, Laurewood soils, on a steep SW facing hillside at around 750 ft of elevation.

2020 was a vintage marked by wildfires in the Willamette Valley. Fortunately Nemarniki Vineyard Chardonnay skirted the heaviest smoke and came out tasting great. We reacted early and changed our winemaking to mitigate the impact on the finished wines.

WINEMAKING NOTES

Harvested while flavors are in the early phase of development, retaining natural acidity and keeping the wines on the citrus and apple side of the spectrum. Whole-cluster pressed, retaining only the lightest press fractions. Settled overnight, and then racked directly to large barrels (puncheons between 500 and 600 liters). The wine was fermented at cool temperatures at first then gradually raised to a peak of 65 F and allowed to fully complete malolactic conversion. We kept it in the barrels on all of its lees, with no stirring, for 16 months allowing the mouthfeel of the wine to develop over time. Fined with pea protein focusing the wine in a laser sharp direction.

WINEMAKER'S TASTING NOTES

This pours a light, straw color in the glass. The nose is flinty and mineral driven, with McIntosh apple, peach purée, lemon meringue pie, white flowers, and buttered brioche. The palate is focused, with yellow apple, lemon, lime, and a round, mineraly, flinty mouthfeel.

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| Varietal | Chardonnay |
| Appellation | Willamette Valley |
| Clones | Dijon 76 and 96 |
| Alcohol | 13.2% |
| pH | 3.25 |
| TA | 6.9 g/L |
| Brix at Harvest | 21.8-22.7 |
| Aging Regime | A second fill 600 L puncheon |
| Drinking Window | Drink now - 2030 |

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