



VINEYARD & VINTAGE NOTES

Our 2024 Rosé comes from two vineyards in the Southern Willamette Valley. Both are planted on marine sedimentary Bellpine soils, yielding a round mouthfeel and pretty aromatics. This wine is unmistakably Oregon and unmistakably Willamette Valley.

2024 was a gorgeous vintage in the Willamette Valley. We had an average start to the growing season with bud-break happening in mid April. Cool and wet weather followed, pushing bloom into early-mid-June. With this timing, we planned for a mid-September start to harvest, and that is exactly what we got. After a warm and fairly dry summer, the first grapes were ready to harvest on September 16th and we were done picking by October 10th, with this Rosé being picked between September 20th and 26th. The 2024 wines are plush and flavorful, yet full of vibrant energy.

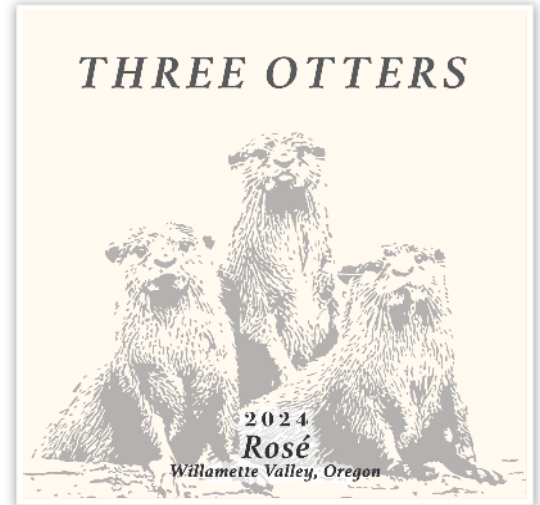
WINEMAKING NOTES

The story of our rosé originates from a friendly competition in our first harvest, 2012. Winemaker Alex Fullerton and his father and proprietor Eric Fullerton couldn't decide on a house style for rosé, so they decided to each make a rosé to see whose was best. Though the wines were destined to be bottled separately, Alex got curious and tried blending the two. Voilà! The sum was better than the parts. He called Eric over to the winery, and both agreed the two wines should be blended. A tradition was born. We now make two rosés, one that is whole cluster pressed, yielding a very crisp and light colored wine (Alex's style), and one with 6 days of skin contact, which yields a deeper, fuller-bodied wine (Eric's style). The two wines are then blended to taste, delivering a crisp, fresh rosé with wonderful structure.

WINEMAKER'S TASTING NOTES

Light salmon pink in color. The nose is a delicate kaleidoscope of strawberry, watermelon rind, white peach, Airlie Red apple, orange blossom, green tea, and flint. Pure, delicate, and acid driven on the palate, with waves of wild strawberry and raspberry herbal tea, carried on a frame of slate-like minerality.

2024 THREE OTTERS
 Rosé



Varietal	Pinot Noir (37%), Pinot Gris (63%)
Appellation	Willamette Valley
Alcohol	12.5%
pH	3.25
TA	6.6 g/L
Brix at Harvest	21.2-22.6
Aging Regime	Neutral barrels
Drinking Window	Now-2029

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