

VINEYARD & VINTAGE NOTES

This Pinot Gris is sourced from LaVelle Vineyard in the southern Willamette Valley. All of this fruit comes from one of the oldest Pinot Gris sites in the United States with the original 1969 vines. The vineyard rests at around 600 feet of elevation and consists of sedimentary Bellpine soils.

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 the 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 Pinot Gris being picked on September 20th. The 2024 wines are plush and flavorful, yet full of vibrant energy.

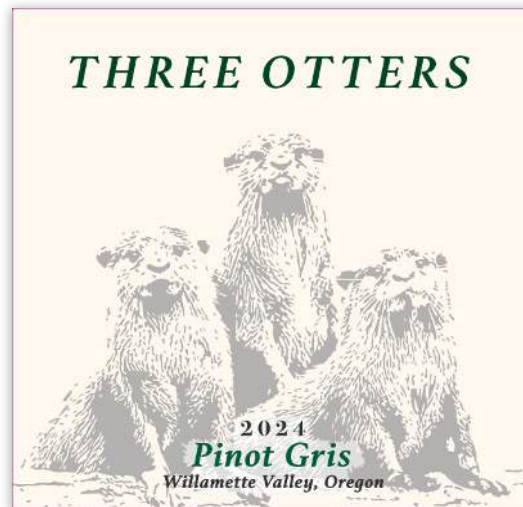
WINEMAKING NOTES

As soon as the grapes were harvested we gently pressed the clusters and moved the juice into a settling tank. Instead of settling the wine over 24 hours and moving the clarified juice to a fermentation vessel, we left the chilled juice on the sediment. We regularly stirred up the solids from the bottom of the tank in order to extract aroma precursors and flavors from the sediment. We then transferred the juice into another tank for fermentation and aging. Once the wine reached the tail end of fermentation we chose to stop fermentation, leaving a tiny bit of residual sugar to balance out the acidity and round out the body. Malolactic fermentation was inhibited, and the wine was bottled unfiltered and pad filtered.

WINEMAKER'S TASTING NOTES

This Pinot Gris shows a straw yellow hue in the glass. The nose exudes ripe Bartlett pear backed by golden kiwi, starfruit, apricot, lemon zest, almond extract, and star jasmine. The palate echoes the pear on the nose, with a smooth, round mouthfeel on a weightless frame. A saline, seashell minerality lifts up notes of baked apple and pomelo zest.

2024 THREE OTTERS Pinot Gris



Varietal	100% Pinot Gris
Appellation	Willamette Valley
Clones	Woodhall
Alcohol	12%
pH	3.28
TA	6.5 g/L
Brix at Harvest	21.0
Aging Regime	100% Stainless

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