



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

VINEYARD & VINTAGE NOTES

The Brutus block sits in an unassuming place, at the bottom of the hill in Fir Crest Vineyard. If you were to walk through the vineyard, it probably wouldn't be the first parcel of grapes you would pick out as being special. Though once you learn that these slender, smaller looking vines were planted in 1982, the same year as the thick, gnarly vines right above them, you may change your mind. As you spend time with the vines throughout the growing season you will notice that these vines are lower in vigor, producing a small, concentrated, and uniquely perfumed crop of grapes. The flavors here are unlike any in the rest of the vineyard, the acidity is always higher despite the flavors and tannins being more developed (two things that most often do not go together). The block is unique and singular, and in some years warrants being bottled separately. 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.

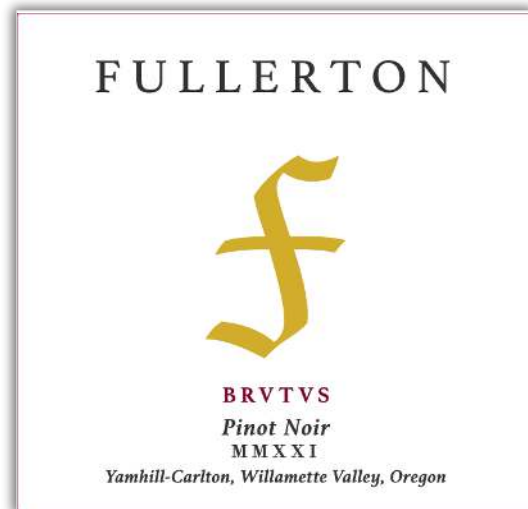
WINEMAKING NOTES

The Brutus block is small and low yielding, giving us only 2 barrels worth of wine in most years. The high acidity coupled with phenolic ripeness is the perfect match for whole-cluster fermentation. We ferment Brutus with lots of punchdowns, to extract as much flavor as we can from the grapes. An ode to Eric Fullerton's idea of how we should make our Pinot noirs when we first started, but tamed down a bit by Alex and James' neo-classical approach in the cellar. Fermentation temperature is capped at 82 F, and the wine is pressed right at dryness. Aged in 50% new oak for 16 months, it is bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Displaying a vivid, transparent red color. The nose is brooding with sour cherry, blood orange, citrus zest, grandpa's cologne, potpourri, soy sauce and sweet spices. Fierce whole-cluster tannins and refreshing acidity give way to blackberry, damson plum, mulberry, chocolate, dried herbs and purple flowers on the long and structured palate.

2021 BRUTUS Pinot Noir



Varietal	100% Pinot Noir
Appellation	Yamhill-Carlton
Clones	Pommard
Alcohol	13.4%
pH	3.43
TA	5.9 g/L
Brix at Harvest	23.3
Aging Regime	50% New French Oak
Cases Produced	48

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