



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

VINEYARD & VINTAGE NOTES

The 2023 Three Otters Chardonnay comes from multiple vineyards throughout the Northern Willamette Valley. Combining three vineyards from marine sedimentary soils (Yamhill-Carlton and Van Duzer Corridor) and loess based soils on top of volcanic basalt (Laurelwood District), this wine shows both ripe flavors and elegant restraint. A classic Willamette Valley Chardonnay.

2023 was an intense and condensed vintage in the Willamette Valley. We had a late start to the growing season with bud-break happening in early April. Cool and wet weather followed, pushing bloom into early-mid-June. With this timing, we thought we would be harvesting in late September, but Mother Nature had other plans. After a hot and dry summer, the grapes were ready to go on September 12th and we were done picking by October 6th. Despite the condensed growing season, the wines are full of flavor, with moderate to low alcohol levels, and great balance.

WINEMAKING NOTES

Harvested while flavors are in the early phase of development, retaining natural acidity and keeping the flavors on the citrus/pomme fruit side of the spectrum. Whole-cluster pressed, settled for a few hours, and then racked directly to barrels. The wine was fermented at cool temperatures at first then gradually raised to a peak of 71 F and allowed to fully complete malolactic conversion. We keep 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

Clear, golden straw, with a slight greenish tinge. The nose is intense with yellow apple, Calamansi lime, apricot, quince, white flowers, flinty minerals, and brioche. The palate is light and quaffable with cantaloupe, pear, almond and a rich, mouth filling, lemon pastry edge. There are subtle hints of spice and honeysuckle on the long, light to medium bodied finish.

2023 Five FACES Chardonnay



Varietal	Chardonnay
Appellation	Willamette Valley
Clones	76, 95, 96, 548, Wente, and Davis 108
Alcohol	12.5%
pH	3.22
TA	6.4 g/L
Brix at Harvest	20.4-21.9
Aging Regime	Neutral Barrels and Puncheons
Cases Produced	300

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