

VINTAGE NOTES

The 2024 Three Otters Amber comes from the two blocks of Sauvignon Blanc planted at Walnut Ridge Vineyard in the Lower Long Tom AVA of the Willamette Valley. This site features shallow marine sediments, low rainfall, cool nights, and warm days. This translates to fully developed flavors while acid levels are still very high. A southwestern for the whole vineyard allows the grapes to bask in the afternoon sunshine as well as getting direct coastal winds to cool them down. The site is expertly farmed by the Young Family who has been tending to the land since purchasing it in 2022. 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 15th, with the Amber wine being our last and second-to-last picks. The 2024 wines are plush and flavorful, yet full of vibrant energy.

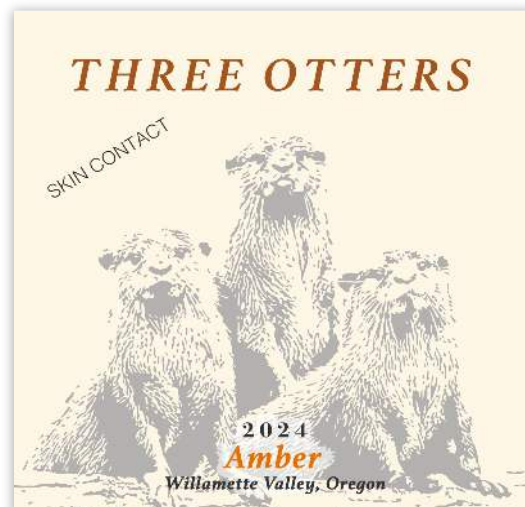
WINEMAKING NOTES

Crafted in a small, open-top, stainless steel tank, with very minimal intervention. It was fermented for two weeks at very cool temperatures with a mix of punch-downs and pump-overs, then pressed at 0 brix while still sweet, and allowed to finish fermentation in neutral barrels. Aged with minimal sulfur and bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Crystal clear, copper hue. White flowers, kumquat, asian pear, quince, lychee, honey, herbs de provence, and bay leaf on the nose. The palate is firm, with mouthwatering acidity, and flavors of black tea, Meyer lemon, pomelo, tangerine, pepitos and lemon mint. An eccentric and unique wine, perfect for Thai or Indian food, or when your palate is calling for something unique and delicious.

2024 THREE OTTERS Amber



Varietal	100% Sauvignon Blanc
Appellation	Lower Long Tom
Alcohol	13.5%
pH	3.25
TA	6.4g/L
Brix at Harvest	23 - 24.2
Aging Regime	100% neutral French Oak
Cases Produced	50 Cases

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