FULLERTON

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

2022 Fir Crest Vineyard
Pinot Noir

VINEYARD & VINTAGE NOTES

Fir Crest Vineyard lies in the Coast Range foothills on the western side of the Yamhill-Carlton AVA. The soils here are the classic, ancient, marine sedimentary Willakenzie series that this AVA is famous for. These shallow, well-drained soils produce dark fruited Pinot noirs with firm structures, while the proximity of this site to coastal wind inlets keeps acidity high, slows down ripening, allowing for full flavor development. Our blocks in Fir Crest are own-rooted, planted between 1982 and 1990, further limiting yields giving a dense, flavorful wine.

2022 was a year with a lot of uncertainty from the very beginning. Bud break arrived in early April, starting out the year a little bit earlier than average. However, in mid-April we experienced a rare spring frost that killed off a lot of the primary buds in the vineyards. The last time this happened on this scale in the Willamette Valley was in 1984. Luckily for us, grapes have secondary and tertiary buds that act as a redundancy in the event of the primary buds dying. These secondaries are sadly not as fruitful as the primaries, so we thought perhaps we would be looking at a low-yielding year across the board. Luckily some sites proved very fruitful, though others were extremely low-yielding. Cold weather persisted through April, and we didn't really get a restart of growth until May. This is historically about as late of a start to the growing season as ever. When the vines finally started growing, they erupted at a rate that we don't think we have ever seen before. In order to ensure we would have enough fruit, we left a lot of shoots on the vines. This coupled with near perfect weather at bloom, resulted in quite high yields in some sites. The growing season can be characterized as quick and hectic, with a lot of disease pressure from powdery mildew. We started picking at the end of September and were blessed by mother nature with incredible October weather. Barely a drop of rain fell until October 21st, and our last pick was off the vines and inside the winery literally 30 seconds before the skies opened up and unleashed a torrential downpour. From a difficult start to a picture perfect ending, 2022 is a classic Oregon vintage with something to offer every palate.

WINEMAKING NOTES

In order to build a complex and layered wine, we use two very different fermentation styles for our three blocks in Fir Crest Vineyard. One lot, that we call "Tank Colored Tape," combines the two biggest blocks, with 30% whole cluster, a 5 day cold soak, a peak fermentation temperature of 82 F, and a 2.5 week extended maceration after dryness. The other lot, our "Brutus" block, is fermented 100% whole cluster, peaks at around 80 F, and is pressed at dryness. We utilize a mix of punch-downs, pump overs and delestage to manage the cap, with Brutus getting more punchdowns and Tank Colored Tape receiving more pump-overs. The wines are aged for 16 months in 33% new French oak barrels, and bottled unfined and unfiltered.

WINEMAKER'S TASTING NOTES

Cherry red color in the glass. This unfolds slowly, but steadily, on the nose with layers of fresh plum, black currant, dried rose petals, oregano, marionberry, chestnut, scorched earth, sweet spice and vanilla. Balanced acid and tightly wound tannins give way to flavors of black cherry, blackberry, Damson plum, cola, cocoa nib, and toasted spices.

Varietal	100% Pinot Noir
Appellation	Yamhill - Carlton
Clones	115 & Pommard
Alcohol	13.5%
pH	3.66
TA	5.2 g/L
Brix at Harvest	24.1-24.5
Aging Regime	33% New French Oak
Drinking Window	Now through 2032
Cases Produced	150 cases

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