

FULLERTON

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

2025 Three Otters Pinot Gris

VINEYARD & VINTAGE NOTES

This Pinot Gris is a mix of Walnut Ridge Vineyard in the Lower Long Tom AVA and LaVelle Vineyard, both in the southern Willamette Valley. The LaVelle portion is from some of the oldest Pinot Gris vines in the United States, planted in 1968. The vineyard rests at around 600 feet of elevation and consists of marine sedimentary Belpine soils, giving flavors of pear and white flowers. Walnut Ridge sits on a SW facing hill with two unique blocks of Pinot Gris being blended and fermented together. The soils here are also Belpine, giving intense, tropical fruit and grapefruit notes to the wine.

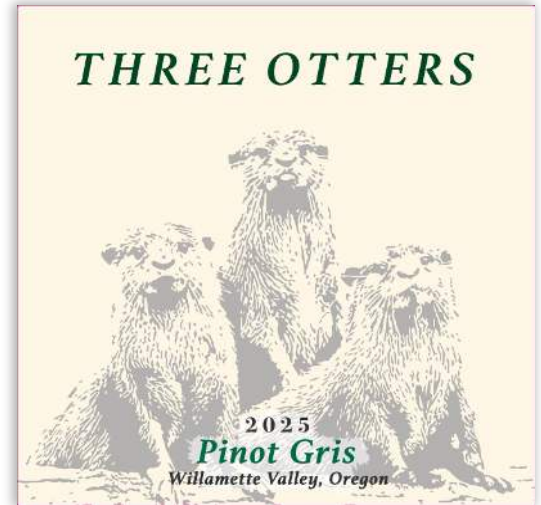
2025 was a banger of a year in the Willamette Valley. It was our second earliest start to harvest ever, with picking starting on September 2nd and being mostly wrapped up in the vineyards by September 26th. It was one of the warmest years on record, yet without too many extremes and with near perfect conditions during harvest. A warm and dry spring led to an early bud-break at the start of April; then the growing season was off to the races, without ever really slowing down. Bloom came at the end of May to the beginning of June, setting the clock for a harvest about 100 days post-bloom. With the steady heat of the summer during the days, and cool nights, the berries developed quickly. A few days in the mid-90s at the end of August pushed some vineyards to perfect ripeness closer to 90 days post-bloom. September brought cooler weather, extending hang-time and resulting in beautiful, ripe and disease free fruit, full of flavor, with moderate sugars and acidities. The resulting wines are across the board delicious, with excellent balance and great aging potential.

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. Malolactic fermentation was inhibited keeping the natural racy acidity inherent from both vineyards.

WINEMAKER'S TASTING NOTES

Brilliant straw color. The nose is chock full of grapefruit, pineapple, pear, fresh apricot, honeysuckle and linden blossoms, and mountain herbs. The palate is bright and fresh with a medium body, with flavors of mixed citrus, yellow apple, Anjou pear, peach tea, and a handful of flowers lingering on the long finish.



Varietal	Pinot Gris
Appellation	Willamette Valley
Clones	Woodhall
Alcohol	13.5%
pH	3.28
TA	6.4 g/L
Brix at Harvest	21.7-22.0
Aging Regime	100% Stainless
Drinking Window	Now-2032
Cases Produced	1,139

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