



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.

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

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

The nose is classic Brutus, lifted black fruits such as Chelan cherry, Marionberry, black currant, and Satsuma plum, with Herbs de Provence, petunia, sun-scorched clay, rose pedal, and baking spices. The palate is juicy, with firm stem tannins, echoing the darker fruit from the nose with sour cherry, raspberry, Medjool date, graphite, fir bark, brown spices, and white pepper.

2022 BRUTUS
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Yamhill-Carlton
Clones	Pommard
Alcohol	13.5%
pH	3.63
TA	5.2 g/L
Brix at Harvest	24.5
Aging Regime	50% New French Oak
Cases Produced	48

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