



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

VINEYARD & VINTAGE NOTES

On the western slope of the south-facing Ribbon Ridge sits the lovely Lichtenwaller Vineyard. Here Willakenzie soils, derived from ancient sedimentary seabed, coax black fruits and concentrated spices out of the wines.

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

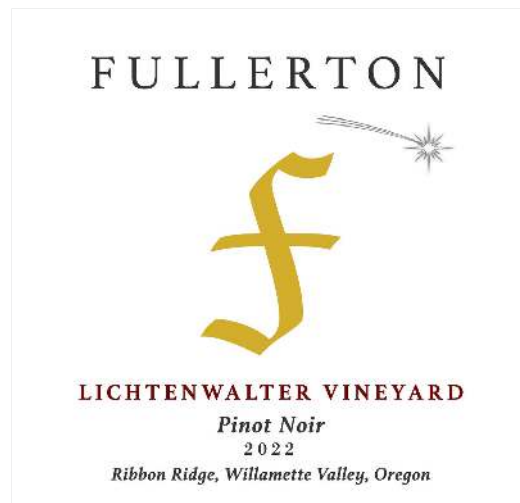
Made from three different blocks within the vineyard. Clone 114 from very shallow soils at the top of the hill that ripen early, and contiguous blocks of 777 and Wadenswil on the bench co-fermented. Half of the 114 was fully destemmed and fermented warm and quickly for smooth structure and bright fruit, while the other half was fermented 100% whole cluster at cooler temps to limit extraction. The 777/ Wadenswil

co-ferment was capped at 82 F and utilized about 45% whole clusters for floral, spice driven aromatics and firm tannin structure. Together they show off the gorgeous mixed berry fruit and delicate nature of the vineyard. Aged for 16 months in French oak barrels before being bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

A highly aromatic nose of potpourri, raspberry, black cherry, cola, cedar, camphor, peat moss, cinnamon, and nutmeg. The palate is soft yet with crunchy tannins. Notes of black currant, pomegranate, plum skin, Ponderosa pine bark, savory herbs, saffrafras, white truffle, and fresh tilled soil. Finishing rich and perfumed.

2022 LICHTENWALTER VINEYARD *Pinot Noir*



Varietal	100% Pinot Noir
Appellation	Ribbon Ridge
Clones	114, 777 and Wadenswil
Alcohol	13.5%
pH	3.76
TA	4.9 g/L
Brix at Harvest	23.3
Aging Regime	33% New Oak
Harvest dates	10/12 and 10/21
Cases Produced	150

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