



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

VINEYARD & VINTAGE NOTES

Perched high in the heart of the Dundee Hills, this picturesque site provides elegant fruit from the storied, volcanic Jory soils of the AVA. We work with three contiguous blocks in this organically farmed vineyard, with elevations ranging from 600-700 feet. South and southwest aspects soak up the sun during the day, while low yields provide complex, delicious flavors and a bit more concentration than one might expect from the balanced vigor of the vines. 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 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. 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.

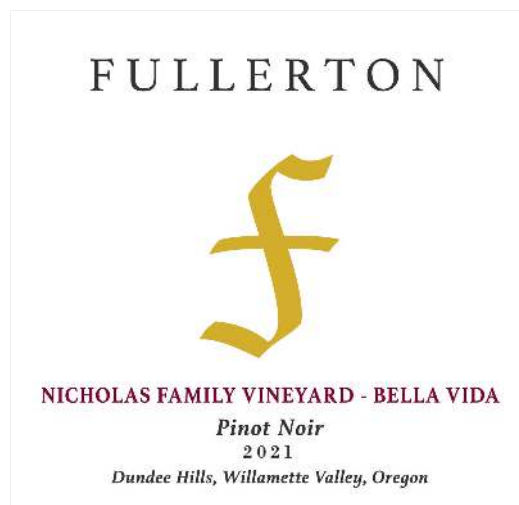
WINEMAKING NOTES

Our Nicholas Family Vineyard - Bella Vida is always a co-fermentation of 113, 667, and 777 clones from three contiguous blocks within the vineyard. We start by destemming the grapes into a tank, then after a five-day cold soak, we heat the tank to 68°F, letting the fermentation start and rise ambiently to a peak of 90°F. We utilize a mix of punch-downs and pump-overs, manipulating the cap three times a day during the peak two days of fermentation. As soon as the wine is finished, we press it, let it settle for two days, and then move it to 35% new French oak for 16 months. Bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Gorgeous garnet in the glass. The nose is loaded with cinnamon, nutmeg, raspberry, fresh red cherry, cedar and sandalwood, backed by wet clay, sassafras, and dried flowers. The palate is elegant and acid driven with flavors of sour cherry, plum, and black currant, followed by vanilla, sweet spices, rose petal, and candy cap mushrooms.

2022 Nicholas Family *Pinot Noir*



Varietal	100% Pinot Noir
Appellation	Dundee Hills
Clones	113, 667 & 777
Alcohol	13.5%
pH	3.57
TA	4.9 g/L
Brix at Harvest	23.7
Aging Regime	35% new French oak Puncheon (about 17.5% new barrel equivalent)
Drinking Window	Now through 2032
Cases Produced	150 cases

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