



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

VINEYARD & VINTAGE NOTES

This gorgeous organic vineyard rests in Monmouth, just south of the Eola-Amity Hills. The soils here are primarily a sedimentary, sandstone-based soil called Bellpine, with our Pommard block containing a small vein of volcanic, basalt-based Jory soil. We source Pommard clone from the upper-middle block of the vineyard, 115 clone from the base, and Wadensville from a very steep southwest facing slope removed from the main, south-east facing vineyard. Croft Vineyard Pinot Noirs have a generous and voluptuous mouthfeel, with rich, firm tannins, and soft, inviting acidity.

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

Entirely from a block of Wadenswil clone growing in the marine sedimentary soils of this storied Organically farmed vineyard. The grapes were entirely destemmed, cold soaked for three days before being heated to allow the native yeasts to initiate fermentation. After a hot, fast fermentation, the wine was drained, pressed, and settled for 2 days before being brought to 33% new French oak barrels for 16 months. Bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Purplish ruby color. This wine jumps out of the glass with notes of ripe blackberry, blueberry, plum, and fresh fig, accompanied by rosehip, cloves, vanilla, cacao, and dried violet and lavender. The palate is firm with mouthwatering acidity, echoing the deep ripe fruit from the nose with baker's spice, orange zest, dried Herbes de Provence, and forest floor.

2022 CROFT VINEYARD *Pinot Noir*

FULLERTON



CROFT VINEYARD

Pinot Noir
2022

Mount Pisgah, Polk County, Willamette Valley, Oregon

Varietal	100% Pinot Noir
Appellation	Mount Pisgah, Polk County
Clones	Wadenswil
Alcohol	14%
pH	3.53
TA	5.3 g/L
Brix at Harvest	24.2
Aging Regime	33% new
Drinking Window	Drink now through 2032
Cases Produced	72

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