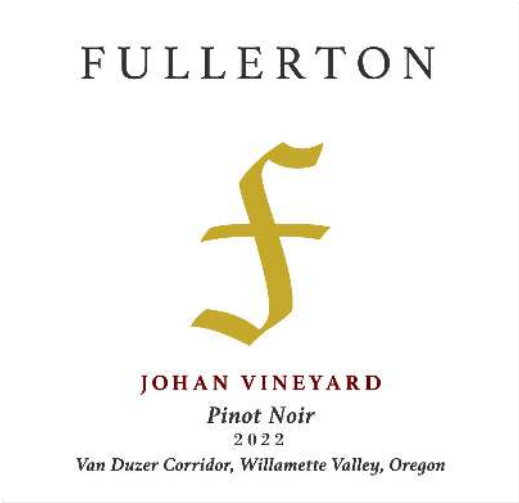
# FULLERTON

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

## 2022 Johan Vineyard
## *Pinot Noir*




## VINEYARD & VINTAGE NOTES

Johan Vineyard sits in the cool and windy Van Duzer Corridor, East of the lowest pass over the Coast Range to the Pacific Ocean. It benefits from afternoon breezes that cool off the vines, wick away moisture, and slow down the ripening process to allow for flavor development with high acidity and slow sugar accumulation. The soils are sandstone based, but many are covered by Missoula flood sediments, providing variation and complexity throughout the Vineyard. 2021 was a warm and dry year, but in this site we waited right up to the last days before the fall rains to pick, coaxing out as much flavor and ripeness from the vines as we could.

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

This wine is composed of two different fermentations from the 943 clonal block ideally situated on a higher elevation south facing slope in the heart of the vineyard. Due to the long, extended hang time we get from this vineyard the stems were beautifully lignified and ripe at harvest. This led us to using 33% whole-cluster over all in the finished wine. Due to the small berries and thick skins, we opted for slower, cooler fermentations to extract less from the stems, skins, and seeds. Native fermentation and mix of punch downs and pump overs were used. The wine was aged for 16 months in 33% new oak, bottled unfined and unfiltered.

## WINEMAKER'S TASTING NOTES

Deep red with a tone hinting at the high whole cluster percentage in this wine. The nose is savory and herbaceous with tobacco, pepper, pencil shavings, red and purple flowers, black fruits, mission figs, brown spice and earth. The palate is nervy, with plenty of acid and fine-grained tannins, on a medium-light frame. Black pepper, black currant, lingonberry, purple flowers, brown spice and fresh tilled soil.

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| Varietal | 100% Pinot Noir |
| Appellation | Van Duzer Corridor |
| Clones | 943 |
| Alcohol | 13.3% |
| pH | 3.61 |
| TA | 5.4 g/L |
| Brix at Harvest | 22.8 |
| Aging Regime | 33% New French Oak |
| Cases Produced | 72 |

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