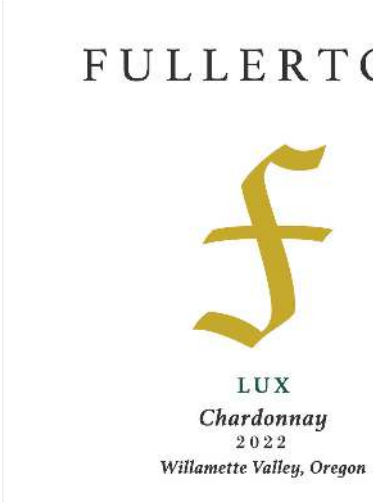
FULLERTON

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

2022 LUX
Chardonnay



VINEYARD & VINTAGE NOTES

Lux pays homage to our family motto on the Fullerton Coat of Arms, Lux in Teneberis, which translates to "Light in Darkness." Along with our Tenebris Pinot Noir, Lux is a barrel selection of our finest Chardonnay barrels of the vintage, blending terroirs and clones from our best sites to capture the pinnacle of the vintage. The 2022 combines Nemarniki Vineyard from the Laurel Wood District and Pamar Vineyard from the Van Duzer Corridor.

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

Harvested while flavors are in the early phase of development, retaining natural acidity and keeping the wines on the citrus and apple side of the spectrum. Whole-cluster pressed, settled for a few hours, and then racked directly to large barrels (puncheons between 500 and 600 liters). The wine was fermented at cool temperatures at first then gradually raised to a peak of 71 F and allowed to fully complete malolactic conversion. We keep it in the barrels on all of its lees, with no stirring, for 16 months allowing the mouthfeel of the wine to develop over time. Fined with pea protein focusing the wine in a laser sharp direction.

WINEMAKER'S TASTING NOTES

Lightning color in the glass with an almost a green tinge to it. The nose is fresh and vibrant offering Meyer lemon, green apple, lime zest, acacia and pear blossoms, and bitter orange, backed by toasted nutmeg, fresh cream, and flint. The palate is electric and pristine with bright acidity and a medium body. Notes of lemon, green apple, kumquat, and starfruit give way to mixed white flowers, subtle hints of baking spice, and a pithy, dry, and clean finish.

Varietal	Chardonnay
Appellation	Willamette Valley,
Clones	76, 95, 96, 548, Wente, and Davis 108
Alcohol	12.5%
pH	3.27
TA	6.7 g/L
Brix at Harvest	19.9-20.4
Aging Regime	50% new puncheon and 50% third fill puncheon
Drinking Window	Drink now - 2032
Cases Produced	120

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