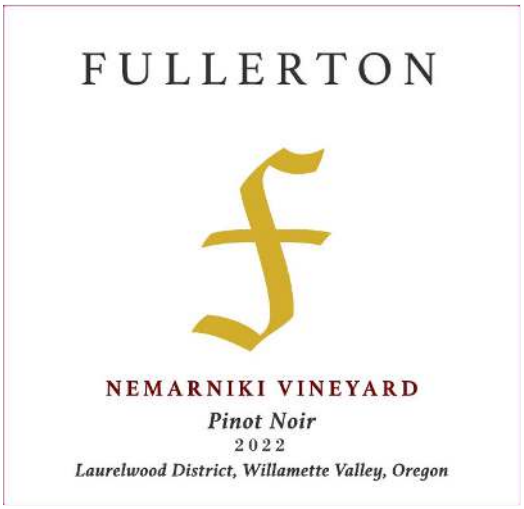
FULLERTON

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

2022 NEMARNIKI VINEYARD
Pinot Noir



VINEYARD & VINTAGE NOTES

Perched high in the Chehalem Mountains, in the deep, windblown soils of the Laurelwood District AVA. Nemarniki Vineyard is planted on a steep, west-facing slope, the vines are bathed in
afternoon sunshine while stretching their roots deep into the silt and basalt below. Our 777 block of Pinot Noir sits at the top of the hill, in shallower soils, allowing the grapes to ripen fully and early in this otherwise cool region. The resulting wine shows ripe fruit, dried flowers, and forest floor aromatics.

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

In order to showcase the purity of fruit, voluptuous nature, and inherent concentration that this low-yielding site gives us, we de-stem entirely and allow the wine to reach 90 F at the peak of fermentation. With higher temperatures comes faster fermentation, allowing us to extract a lot of flavor and aromatics early and then getting the wine off of the skins to retain a plush, smooth mouthfeel. Aged in 1/3rd new French oak for 16 months and bottled unfined and unfiltered.

WINEMAKER'S TASTING NOTES

Gorgeous ruby to satin red. The nose is full of fresh strawberries, raspberries, and blackberries, with rose pedal, potpourri, and mesquite. Light on its feet yet full of flavor, the palate shows a darker edge than the nose, with black cherry, blackberry, baking spice and a confectionery floral character.

Varietal	100% Pinot Noir
Appellation	Laurelwood District
Clones	777
Alcohol	13.5%
pH	3.61
TA	5.4 g/L
Brix at Harvest	23.5
Aging Regime	33% new French oak
Drinking Window	Now-2032
Cases Produced	72

FULLERTONWINES.COM

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