FULLERTON

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

2021 Momtazi Vineyard
Pinot Noir

VINEYARD & VINTAGE NOTES

Momtazi Vineyard is a beautiful, biodynamic vineyard in the McMinnville AVA of the Willamette Valley. The soils of our blocks are all derived from ancient, 32 million year old volcanic basalt, twice as old as the basalt in the hills to the east. The vineyard is situated very close to the Van Duzer Corridor, a gap in the Coast Range that separates the Willamette Valley from the Pacific Ocean. Every night cool winds rush back into the warmed valley, cooling down the grapes and thereby thickening the skins and maintaining acidity. The well-drained soils, coupled with the Van Duzer's cooling effect, yields deep, dark flavors on a beautiful, bright, and balanced frame.
Another roller coaster of a year, 2021 had us on our toes more than once. A warm and dry winter led to an early April bud-break. Continued hot and dry conditions led to a somewhat early bloom at the beginning of June. The end of bloom was met by heavy rains, severely limiting fruit set in certain areas, and thus yields. This rain, however, turned out to be a blessing in disguise as afterwards we experienced record-shattering heat that the Northwest had never seen before, breaking our daily high record every day from 6/26 to 6/28. The summer was warm and dry, with heat occasionally causing the vines to shut down, delaying harvest into ideal, cooler fall temperatures. It ended up being a beautiful harvest, with some well timed rains and a delicious crop resulting in tasty wines.

WINEMAKING NOTES

This wine was made by blending our two favorite blocks in Momtazi Vineyard. From midway up the steep volcanic hills all the way to the highest block in the vineyard, both providing a perfumed and seductively rugged edge to the finished wine. We fermented the wine with a high percentage of whole clusters to decrease the fierce, natural acidity and accentuate their earthy, floral, and spicy nature, keeping the temperature low to limit extraction and preserve aromatics. The wines were aged separately in 40% new French oak for 22 months before being bottled unfined and unfiltered.

Varietal	100% Pinot Noir
Appellation	McMinnville
Clones	114, 777
Alcohol	12.8%
pH	3.55
TA	5.5 g/L
Brix at Harvest	22.8-23.2
Aging Regime	40% New French Oak
Cases Produced	125

WINEMAKER'S TASTING NOTES

Dark and vivid ruby in color. This sports an intense nose of crushed rock, scorched earth, sour cherry, pomegranate, tarragon, grilled meat, and spice drawer. Powerful acidity and firm tannins allow for notes of cedar, toasted marshmallow, forest floor, black currant, blackcap raspberry, and eastern spice to wash across the palate, finishing with refreshing minerality.

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