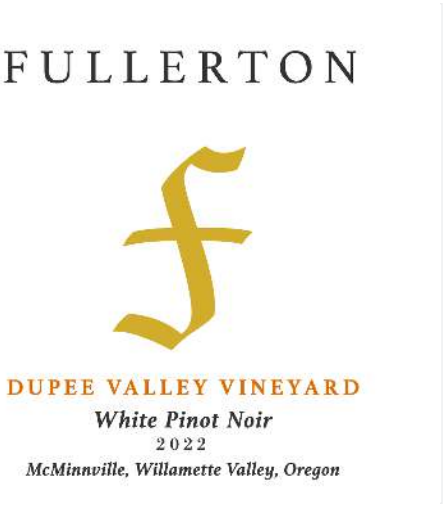
FULLERTON

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

2022 Dupee Vineyard
White Pinot Noir



VINEYARD & VINTAGE NOTES

The 2022 Dupee Valley White Pinot Noir comes from a single block of 777 clone Pinot Noir in the McMinnville AVA. This block is extremely shallow, with almost no top soil in certain sections, meaning the vines shut down earlier when the chemistry is more conducive to making white wine than red wine. We harvest the grapes while sugars are low and acids are still very high. The soils are volcanic, with a southeast exposure, creating the perfect combination of low vigor and fresh flavors from the cool, coastal breezes that blow through the region every afternoon. All of these factors create a floral and mineral driven nose, on a lean, yet flavorful frame. 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 with bright and ripe flavors while natural acidity levels were still very high. Whole-cluster pressed retaining only the first two pressings to limit color pickup from the skins. Settled for 24 hours, and then racked directly to 600 L puncheons and neutral barrels. The wine was fermented at cool temperatures at first then gradually raised to the high 60s to finish fermenting and allowed to fully complete malolactic conversion. The wine stayed in barrels on their lees 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 and bottled unfiltered.

WINEMAKER'S TASTING NOTES

A deep, rose-gold color. The nose is generous and rich, showing notes of white peach, baked apple, green strawberry, fresh baked pastries, vanilla, woodspice, elderflower, and honeysuckle. Bright and full bodied, this wine unfurls with layer upon layer of complexity. Orchard fruits and meyer lemon, mingle with a creamy, yet zesty, mouthfeel, finishing with notes of cardamom rolls and ginger.

Varietal	Pinot Noir
Appellation	McMinnville
Clones	777
Alcohol	13.0%
pH	3.25
TA	6.4 g/L
Brix at Harvest	21.4
Aging Regime	Two third fill 600 L puncheons and a neutral barrel
Cases Produced	157
Drinking Window	Now- 2031

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10404 SW Mt Adams Drive, Beaverton, Oregon 97007 · 503-544-1378 · info@fullertonwines.com