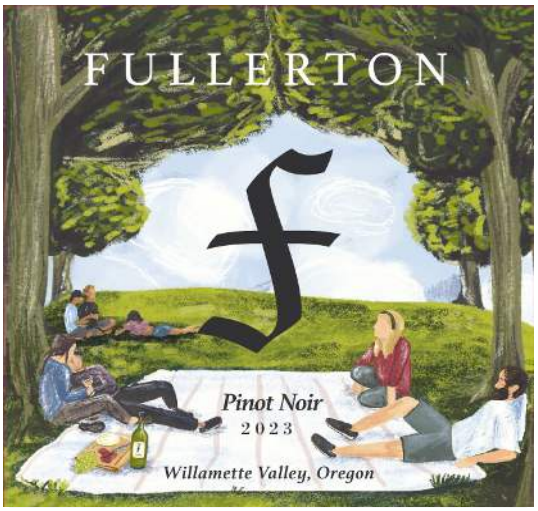
FULLERTON

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

2023 Fullerton Wines
Pinot Noir



VINEYARD & VINTAGE NOTES

This wine showcases the breadth of Willamette Valley Pinot Noir, with grapes grown throughout the valley on both volcanic and marine sedimentary soils. The biggest portion of the wine comes from a vineyard in the southwestern portion of the valley grown in a cool, late ripening region on mainly sedimentary soils. This portion is joined by small amounts from vineyards scattered throughout the valley giving both diversity of soils and climates.

2023 was an intense and condensed vintage in the Willamette Valley. We had a late start to the growing season with bud-break happening in early April. Cool and wet weather followed, pushing bloom into early-mid-June. With this timing, we thought we would be harvesting in late September, but Mother Nature had other plans. After a hot and dry summer, the grapes were ready to go on September 12th and we were done picking by October 6th. Despite the condensed growing season, the wines are full of flavor, with moderate to low alcohol levels, and great balance.

WINEMAKING NOTES

We combine a diverse array of winemaking strategies when making this wine in order to showcase the fresh fruit, spice, and earthiness inherent in Willamette Valley Pinot Noir. We utilize mainly pump-overs to limit extraction of harsh tannins, but do include punchdowns, rack-and-returns, and pour-overs in the mix. Peak fermentation temperatures vary significantly between 72 F and 93 F, and a total of about 20% whole-cluster was used. The wine was then aged for 18 months in 5% new and 95% neutral French oak barrels. The only additive used was sulfur, and the wine was cross-flow filtered for stability.

WINEMAKER'S TASTING NOTES

Pours a beautiful, ruby red in the glass. The nose is intensely fruity, almost jumping out of the glass with cherry, blackberry, blueberry, rosehip, leather, and resinous, Ponderosa woodspice. The palate is bold and structured with dark fruit, baking spice, and earthy notes, lingering with notes of dried berries and potpourri.

Varietal	100% Pinot Noir
Appellation	Willamette Valley
Clones	113, 114, 115, 667, 777, Pommard, and Wadenswil
Alcohol	13%
pH	3.57
TA	5.5 g/L
Brix at Harvest	22.8-24.6
Aging Regime	5% new and 95% neutral French oak
Cases Produced	1000 cases
Drinking Window	Now - 2030

FULLERTONWINES.COM

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