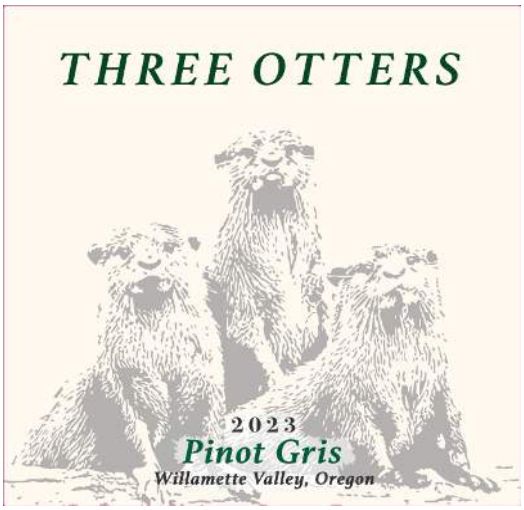
FULLERTON

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

2023 Three Otters
Pinot Gris



VINEYARD & VINTAGE NOTES

This Pinot Gris is sourced from LaVelle Vineyard in the southern Willamette Valley. All fruit comes from the original 1969 planting, one of the oldest Pinot Gris sites on the West Coast. The vineyard rests around 600 feet of elevation, and consists of sedimentary Bellpine soils. 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 harvest on September 12th and we were done picking by October 6th, with this Pinot Gris being picked September 19th. Despite the condensed growing season, the wines are full of flavor, with moderate to low alcohol levels, and good balance.

WINEMAKING NOTES

As soon as the grapes are harvested we gently press the clusters and move the juice into a settling tank. Instead of settling the wine over 24 hours and moving the clarified juice to a fermentation vessel, we leave the chilled juice on the sediment, regularly stirring up the solids from the bottom of the tank, in order to extract aroma precursors and flavors from the sediment. We then transfer the juice into a mix of neutral barrels and puncheons for fermentation and aging. Once the wine reaches the tail end of fermentation we make a decision on when to stop it, leaving a tiny bit of residual sugar to balance out the acidity and round out the body. Malolactic fermentation is inhibited, and the wine is pea-protein fined and cross-flow filtered.

WINEMAKER'S TASTING NOTES

Crystal clear straw yellow color. The nose slowly offers up scents of green apple, pear, almond, jasmine, honeysuckle, and flint. The palate has great balance between bright acidity and weighty viscosity. Notes of apple, pear, and white peach are lifted by hints of marzipan, white flowers, and stony minerality.

Varietal	Pinot Gris
Appellation	Willamette Valley
Clones	Woodhall
Alcohol	13.5%
pH	3.24
TA	6.5 g/L
Brix at Harvest	23.1
Aging Regime	Neutral puncheons and barrels
Drinking Window	Drink now - 2028
Cases Produced	200

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