FULLERTON

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

2024 Hvid
White Blend



VINEYARD & VINTAGE NOTES

This white blend combines some of the best grape varieties grown in the Willamette Valley into a unique and delicious wine. Sauvignon Blanc from Walnut Ridge Vineyard lends floral and tropical notes with mouthwatering acidity. Old-vine Muller-Thurgau from Grace Hill Vineyard gives spice, citrus and a unique floral accent. Chardonnay and white Pinot Noir from several other vineyards in the North Valley provide roundness and a smooth mouthfeel to balance the blend. All the wines were barrel fermented and aged separately, then blended a month prior to bottling. 2024 was a gorgeous vintage in the Willamette Valley. We had an average start to the growing season with bud-break happening in mid April. Cool and wet weather followed, pushing bloom into early-mid-June. With this timing, we planned for a mid-September start to harvest, and that is exactly what we got. After a warm and fairly dry summer, the first grapes were ready to harvest on September 16th and we were done picking by October 15th, with the Amber wine being our last and second-to-last picks. The 2024 wines are plush and flavorful, yet full of vibrant energy.

WINEMAKING NOTES

Harvested at the peak of ripeness, while sugar levels were still low and natural acidity was balanced. Whole-cluster pressed, settled overnight, and then racked directly to puncheons and barrels. The wine was fermented at cool temperatures at first then gradually raised to a peak of 70 F to ferment to near complete dryness. Malolactic conversion was allowed to be completed for most of the barrels, but stopped for the Muller-Thurgau portion, resulting in 0.6 g/L of malic acid remaining in the final blend. We left the wine in the barrels on all of its lees, with no stirring, for 10 months allowing the mouthfeel of the wine to develop over time. It was fined with pea protein to focus the wine and clean up phenolics on the palate, and crossflow filtered.

WINEMAKER'S TASTING NOTES

Showing a slightly rosie, golden-straw tone in the glass. Fresh and pure aromas of lime, green apple, kiwi, Bartlett pear, cloudberry, white flowers, and fresh cut grass. The palate is focused with a razor sharp attack, and a generous, mouthfilling, and long finish. Bright acid layered with fresh, green apple, pear, and notes of green mango. Lingering effortlessly.

Varietal	Sauvignon Blanc (41%), Chardonnay (25%), Pinot Noir (17%), Muller Thurgau (17%)
Appellation	Willamette Valley
Alcohol	12.5%
pH	3.23
TA	6.5 g/L
Brix at Harvest	20.6-22.2
Aging Regime	Neutral barrels and puncheons
Harvest Dates	9/16 - 10/12/24
Cases Produced	150
Drinking Window	Now- 2030

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