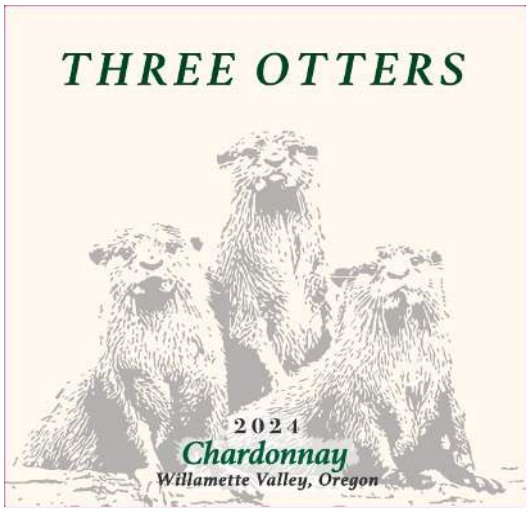
FULLERTON

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

2024 Three Otters
Chardonnay



VINEYARD & VINTAGE NOTES

Coming mainly from a vineyard in the South Salem Hills. This wine shows the lighter and more mineral driven side of Willamette Valley Chardonnay. Warm days and cool nights give us mineral driven and fresh fruit flavors, with high natural acidity.

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. The 2024 wines are plush and flavorful, yet full of vibrant energy.

WINEMAKING NOTES

Harvested while flavors are in the early phase of development, retaining natural acidity and keeping the flavors on the citrus/pomme fruit side of the spectrum. Whole-cluster pressed, settled for a few hours, and then racked directly to barrels. The wine was fermented at cool temperatures at first then gradually raised to a peak of 70 F and allowed to fully complete malolactic conversion. We keep it in the barrels on all of its lees, with no stirring, 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.

WINEMAKER'S TASTING NOTES

Golden-straw color. The nose is delicate and layered, offering oystershell minerality and saline notes with melon, pineapple, and pomelo zest, backed by hints of acacia blossoms and Grana Padano. The palate is mouthwatering with a beeswax like feel, showing the mineral and saline qualities from the nose as well as lemon, honeydew melon, persimmon, green apple, and sage.

Varietal	Chardonnay
Appellation	Willamette Valley
Clones	76, 95, 96, 548, Wente, and Davis 108
Alcohol	12%
pH	3.32
TA	6.0 g/L
Brix at Harvest	20.6-22.2
Harvest Dates	9/16 - 9/27/24
Aging Regime	Neutral barrels and puncheons
Cases Produced	300

FULLERTONWINES.COM

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