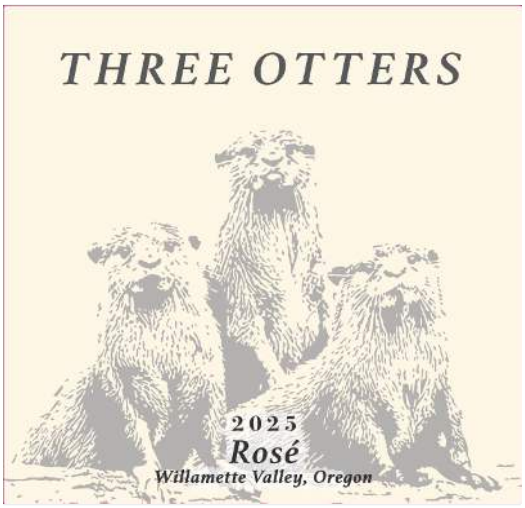
FULLERTON

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

2025 THREE OTTERS
Rosé



VINEYARD & VINTAGE NOTES

This Pinot Rosé comes mainly from two vineyards in opposite ends of the Willamette Valley. The Pinot Noir portion is from old-vines growing at the foot of Parrett Mountain in the Chehalem Mountains on wind blown loess and alluvial soils, covered with lacustrene, ice-age, flood sediments. The grapes are picked and transferred directly to the press, undergoing an extended 3-hour press program to extract gentle color and crisp flavors. The Pinot Gris comes mostly from a vineyard in the southern end of the valley, both from 1968 own-rooted vines and from a younger, replanted block. These grapes are destemmed and kept cool, allowing for 6 days of skin contact prior to pressing. This yields a salmon hue, floral and fruit flavors, as well as a round mouthfeel. 2025 was a banger of a year in the Willamette Valley. It was our second earliest start to harvest ever, with picking starting on September 2nd and being mostly wrapped up in the vineyards by September 26th. It was one of the warmest years on record, yet without too many extremes and with near perfect conditions during harvest. A warm and dry spring led to an early bud-break at the start of April; then the growing season was off to the races, without ever really slowing down. Bloom came at the end of May to the beginning of June, setting the clock for a harvest about 100 days post-bloom. With the steady heat of the summer during the days, and cool nights, the berries developed quickly. A few days in the mid-90s at the end of August pushed some vineyards to perfect ripeness closer to 90 days post-bloom. September brought cooler weather, extending hang-time and resulting in beautiful, ripe and disease free fruit, full of flavor, with moderate sugars and acidities. The resulting wines are across the board delicious, with excellent balance and great aging potential.

WINEMAKING NOTES

The story of our rosé originates from a friendly competition in our first harvest in 2012. Winemaker Alex Fullerton and his father and proprietor Eric Fullerton couldn't decide on a house style for rosé, so they decided to each make a rosé to see whose was best. Though the wines were destined to be bottled separately, Alex got curious and tried blending the two, and voilà! The sum was better than the parts. He called Eric over to the winery, and both agreed the two wines should be blended and a tradition was born. We now make two rosés, one that is whole cluster pressed, yielding a very crisp and light colored wine (Alex's style), and one with 6 days of skin contact, which yields a deeper, fuller-bodied wine (Eric's style). The two wines are then blended to taste, delivering a crisp, fresh rosé with wonderful structure. Prior to fermentation, all of the lots are put through a 2-week lees stabulation, where we extract aroma precursors from the sediment into the juice. A process we learned from Provence winemakers that has become a mainstay of our rosé and Pinot Gris winemaking style.

WINEMAKER'S TASTING NOTES

Beautiful salmon pink color. The nose exudes strawberries, watermelon, blood orange and Meyer lemon, with a perfumed and floral edge. The palate is both refreshing and round echoing the blood orange, strawberry, and watermelon from the nose, with notes of lingonberry, cherry blossom and rosewater, finishing long and smooth.

Varietal	Pinot Noir (65%), Pinot Gris (35%)
Appellation	Willamette Valley
Alcohol	13.5%
pH	3.35
TA	6.4 g/L
Brix at Harvest	20.6-22.2
Aging Regime	90% neutral barrels, 10% stainless steel
Drinking Window	Now-2030
Cases Produced	614

FULLERTONWINES.COM

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