FULLERTON

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

2021 Five Faces
Chardonnay



VINEYARD & VINTAGE NOTES

Another roller coaster of a year, 2021 had us on our toes more than once. A warm and dry winter led to an early April bud-break. Continued hot and dry conditions led to a somewhat early bloom at the beginning of June. The end of bloom was met by heavy rains, severely limiting fruit set in certain areas, and thus yields. This rain, however, turned out to be a blessing in disguise as afterwards we experienced record-shattering heat that the Northwest had never seen before, breaking our daily high record every day from 6/26 to 6/28. The summer was warm and dry, with heat occasionally causing the vines to shut down, delaying harvest into ideal, cooler fall temperatures. It ended up being a beautiful harvest, with some well timed rains and a delicious crop resulting in tasty wines.

WINEMAKING NOTES

Harvested while flavors are in the early phase of development, retaining natural acidity and keeping the wines on the citrus and apple side of the spectrum. Whole-cluster pressed, settled for a few hours, and then racked directly to puncheons between 500 and 600 liters and barrels. The wine was fermented at cool temperatures at first then gradually raised to the high 60s low 70s F to finish fermenting and allowed to fully complete malolactic conversion. We keep it in the barrels on all of its lees, without 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 and cross-flow filtered.

WINEMAKER'S TASTING NOTES

Straw yellow in the glass. A very fresh nose, full of lemon, lime, Galia melon, lanolin, oyster shell, pie crust, and a briny, seaspray edge. On the palate, bright acidity is softened by a round, leesy character, echoing the citrus notes from the nose, with ripe apple, toasted almond, and refreshing minerality.

Varietal	100% Chardonnay
Appellation	Willamette Valley
Clones	76, 95, 96, 548, Wente, and Davis 108
Alcohol	12.9%
pH	3.30
TA	5.9 g/L
Brix at Harvest	18.8- 21.7
Aging Regime	27% new French oak, mix of puncheons and barrels
Cases Produced	225

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