

FULLERTON

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

VINEYARD & VINTAGE NOTES

This Pinot Gris is sourced from LaVelle Vineyard in the southern Willamette Valley. All fruit comes from the original 1969 planting, the second oldest Pinot Gris site on the West Coast. The vineyard rests around 600 feet of elevation, and consists of sedimentary Bellpine soils.

Bloom started in mid-April, an average and more typical start compared to 2014 and 2015. Fruit set was large requiring thoughtful thinning in the vineyards to keep ripeness balanced and quality high. Cool weather during fruit set helped maintain vibrant acidity through harvest. May through early September proved exceptionally dry, with a few September showers helping to recharge soils and balance brix and phenolic ripeness. Pick time proved important, as sugars rose quickly in September and October. Mother Nature cooperated in allowing us to pick according to our preferences, rather than according to her schedule due to fall storms. 2018 will certainly prove to continue the string of excellent vintages that started in 2014.

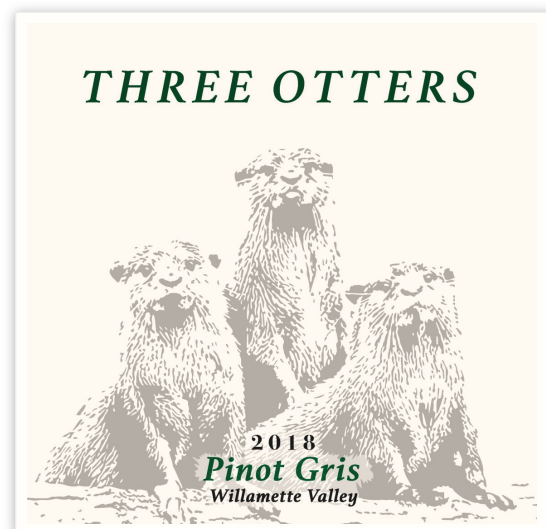
WINEMAKING NOTES

When the grapes arrived in the cellar they were put directly into the press as whole clusters and lightly pressed. The juice was next settled for three weeks, allowing for gross lees contact prior to fermentation to enable the extraction of aroma precursors. We then racked to a clean tank for fermentation. The juice cold-fermented at 53° F and aged sur lie for six months before bottling in March of 2019.

WINEMAKER'S TASTING NOTES

A savory nose of ripe apple, pineapple, orange, and fennel. The palate displays tension between green apple and tropical fruits, refreshing acidity and medium-plus body, joyfulness and seriousness. Finishes long with accents of spice.

2018 THREE OTTERS Pinot Gris



Varietal	100% Pinot Gris
Appellation	Willamette Valley
Clones	Cuttings from Eyrie and possibly clone 9
pH	3.32
TA	7.4 g/L
Brix at Harvest	23.4
Aging Regime	100% stainless steel