



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

VINEYARD & VINTAGE NOTES

Powered by renewable energy and L.I.V.E. and Salmon Safe Certified, the Bjornson family farms their Eola-Amity Hills vineyard with great attention to detail. With southwest, south, southeast and east exposures, the site contains a host of micro-climates. Surrounded by riparian areas, the vineyard takes into account the broader ecosystem while producing mesmerizing wines.

A wet, cool spring yielded a late bud-break and delayed flowering, ultimately leading to a more “typical” Oregon vintage. Near perfect conditions during fruit-set produced a large crop, ripened by hot, dry conditions from late July into early September. Mid-September showers helped to recharge soils and balance brix and phenolic ripeness, which led to harmonious fruit being picked during the extended September through October harvest. The 2017 vintage harkens to some of the classic Willamette vintages.

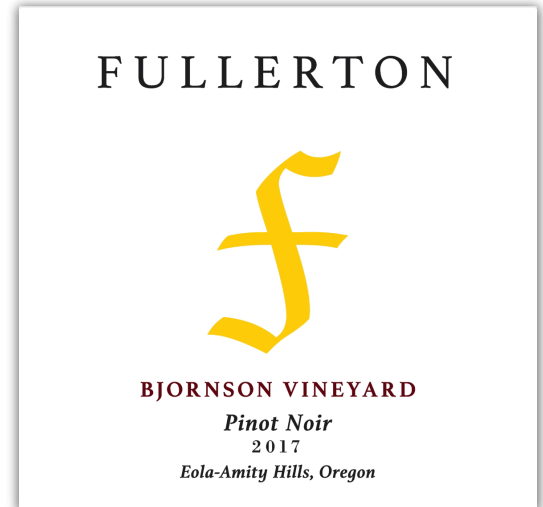
WINEMAKING NOTES

Upon arrival, 55% of the grapes were de-stemmed with the remaining 45% fermented whole cluster. Following a seven day cold soak, the two fermentations received differing treatments with one heating up quickly with a peak temperature of 94° F resulting in optimum extraction. The other fermentation was held at cooler temperatures to highlight the aromatic range. Both utilized native yeasts. Following two days of settling, the wine was racked to barrel and aged for 13 months in 25% new French oak and then five months in tank prior to being bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Aromatics of mixed berry, plum, sandalwood, herbs de provence, and cinnamon lead with the palate showcasing blackberry, nutmeg, clove, camphor, and leather on a tightly-wound frame. Fine tannins add detail. This wine can age gracefully for over a decade.

2017 BJORNSON VINEYARD
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Eola-Amity Hills
Clones	Dijon 115, 777, Pommard, & Wadensville
Alcohol	13.1%
pH	3.66
TA	4.8 g/L
Brix at Harvest	22.2-23.6
Aging Regime	25% new French oak
Drinking Window	Drink now through 2030+
Cases Produced	165

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