



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

2016 FIR CREST VINEYARD
Pinot Noir

VINEYARD & VINTAGE NOTES

Fir Crest Vineyard sits in the southwest of the Yamhill-Carlton AVA at the foothills of the Coast Range. The soils are old, fractured, and well-drained marine sedimentary Willakenzie series. Derived from old, uplifted sand and siltstone sediments, these soils produce dark fruited, spicy, and structured wines. The 30+ years old vines consist of Pommard and grafted 115 clones. The vineyard sits in a cooler part of the generally warmer Yamhill-Carlton sub-region, which coupled with the slow ripening nature of older vines allows this vineyard a long hang-time to develop deep, gorgeous flavors. The aesthetic beauty of the site resonates through the wines it produces.

2016 had the earliest start to the growing season ever on record in the Willamette Valley thanks to a very mild winter and summer-like temperatures in April, May, and early June. The latter half of June brought a major cool-down, slowing ripening and extending hang-time. July through early August brought warm days and cool nights perfect for developing flavor, maintaining acidity, and slowly accumulating sugar in the grapes. In the latter half of August, heat came back pushing the first grapes to ripeness followed by another cool down at the end of August and beginning of September. After some light rain, harvest picked up quickly in the second week of September and finished by the end of the month. Overall, 2016 provided vivid flavors, enticing aromatics, smooth tannins, and tremendous balance.

WINEMAKING NOTES

In order to build a complex and layered wine, we used two different fermentation styles. Both lots were cold-soaked for up to 10 days, and native yeasts were used exclusively. We utilized punch-downs exclusively for the first lot, and press at dryness. For the second, we used pump overs and delestage to manage the cap, and extended maceration 3 weeks past dryness. In total, 30% whole clusters were included, and the wine aged for 15 months in 40% new French oak barrels.

WINEMAKER'S TASTING NOTES

Aromas of dark cherry, nectarine, lavender, violet, cinnamon roll, forest floor, and sandalwood weave an aromatic tapestry. Racy and energetic, yet rich and brooding, the finish sails with notes of wild mushrooms, mocha, and aromatic spices.



Varietal	100% Pinot Noir
Appellation	Yamhill-Carlton
Clones	Dijon 115 and Pommard
Alcohol	13.5%
pH	3.52
TA	5.4 g/L
Brix at Harvest	23.4-24.4
Aging Regime	40% new French oak 45% second fill, 15% third fill
Drinking Window	Drink now through 2028
Cases Produced	400

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