



**VINTAGE NOTES**

After a picture perfect growing season, the tiny yields produced intensely flavored and brightly acidic grapes, but this growing season quickly took a backseat to the fall wildfires in and near the Willamette Valley. We changed almost everything about how we make this wine due to the smoke. Almost all the grapes were still hanging in the vineyards when three different wildfires erupted and a blanket of smoke filled the valley. During a smoke event, small compounds absorb into the grape skins and leach into the juice during winemaking. The vineyard’s proximity to the fire source and the type of fuel for the fire both affect the impact on the fruit. Once in the winery, more skin contact leads to more smoky flavor in the finished wine. Additionally, not all of the smoke compounds are “free” — most are in a “bound” form. Over time, more of the smoky compounds will be freed, and thus more noticeable aromatically. Therefore, this wine is meant to be consumed young and fresh!

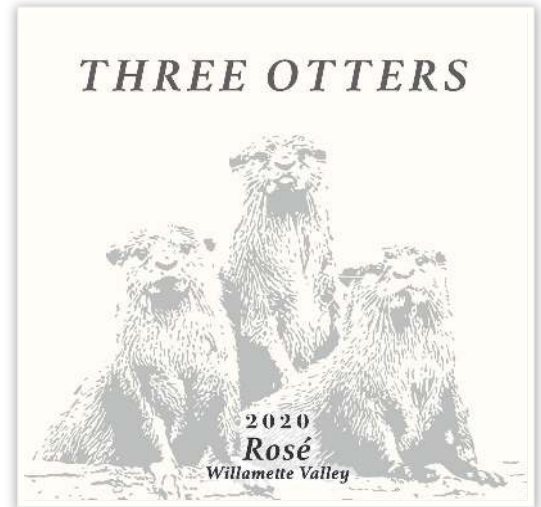
**WINEMAKING NOTES**

Instead of doing our regular process, derived from a competition between Eric and Alex Fullerton, we were forced to only use half of our regular method. In order to limit skin contact we used only the “Alex-method” of whole-cluster pressing the grapes directly into juice, having to skip the “Eric-method” of soaking the grapes for 1-6 days before pressing. Even when using Alex’s method, we had to be extremely careful. We also kept separate press fractions, in order to separate the juice with less skin-contact from the juice with more. We were only able to keep the first and occasional second pressings, as everything else was too smoky, greatly reducing the yields on an already very low-yielding year. We also were not able to practice our new favorite rosé technique to extract extra aromatics, lees stabulation. This is where you leave the juice in contact with the solids after pressing for a period of up to 3 weeks. With smoke influence any extra time spent on the solids is extra time to absorb the smoky flavors, so we did the exact opposite this year, settling the solids and racking the juice off of them as fast as possible. We fermented all of the wine in neutral barrels to lend more body to the wine and help absorb some potential smoke impacts.

**WINEMAKER’S TASTING NOTES**

*Beautiful salmon pink color. The nose displays a mix of melon, citrus, red apple, mint, rose, licorice root, and wood smoke. The palate is light and zingy with notes of apple, raspberry, and a hint of smoke.*

**2020 THREE OTTERS  
Rosé**



Varietal	50% Pinot Noir, 50% Pinot Gris
Appellation	Willamette Valley
Clones	113, 667, 777, Pommard, Wadenswil, Woodhall
Alcohol	12.5%
pH	3.29
TA	6.5 g/L
Brix at Harvest	20.7 - 23.5
Aging Regime	100% neutral French Oak

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