

## Fullerton Three Otters Rose

### Fullerton Wines

#### United States - Oregon - Willamette Valley

This Willamette Valley blend hails mainly from three different vineyards in the north, east, and south of the Willamette Valley, with a smattering from five of our other sites. The soils of the vineyards represent the breadth and diversity of the Willamette Valley with both sedimentary- and volcanic-based soils.

The story of Fullerton's rosé originates from the 2012 harvest. Winemaker Alex Fullerton and his father and proprietor Eric Fullerton couldn't decide on a house style for rosé, so they held a friendly competition. They each made a rosé to see whose would win over a crowd. Though the wines were destined to be bottled separately, Alex got curious and tried blending the two. Voila! The sum was better than the parts, and a tradition was born.

Three Otters Rose offers a nose of fresh strawberries, watermelon rind, and lemon blossom with the palate echoing these flavors along with green apple and lemon. Cool climate vibrancy melds with lovely texture. Great tension and energy.



### Specifications

<b>Appellation</b>	Willamette Valley
<b>Wine Type</b>	Rosé
<b>Varietals</b>	60% Pinot Noir, 40% Pinot Gris
<b>Age of Vines</b>	7-50 years old
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Sedimentary and volcanic
<b>Vinification</b>	<p>Alex makes one rosé that is whole cluster pressed and tank fermented, yielding a very crisp and light colored wine, while Eric crafts his rosé from a more robust extraction, which yields a darker and fuller-bodied wine. The two lots are then blended to taste, delivering a crisp, fresh rosé with wonderful structure. The juice spent three weeks on the gross lees prior to fermentation to extract aroma precursors, and then six months on lees post-fermentation.</p> <p>Clones: Pommard, Wadensville, Dijon 113, 114, 115, 667, and 777 Acid: TA 5.6 g/L pH: 3.45 Aging: 100% stainless steel Bottled Unfined</p>
<b>Production</b>	1,100 (9-liter cases)
<b>Pairings</b>	Soft cheeses, chicken/turkey.

### Codes, Weights and Measures

<b>UPC</b>	0 40232 24366 0
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 00 40232 24366 7
<b>Case Weight</b>	36
<b>Cases/Pallet</b>	56
<b>Layers/Pallet</b>	14
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 24.50 USD 750mL Bottle