

APPELATION Yamhill-Carlton AVA

ESTATE GROWN Pinot noir

SELECTIONS Dijon 777, 667, and Wadenswil

HARVEST October 4, 2017

AGING 10 months, 22% new French oak

BOTTLED August 27, 2018

ALCOHOL | pH | TA 14.2 | 3.35 | 6.6 g/L

PRODUCTION 473 cases | 18 Magnums

FAIRSING VINEYARD 2017 SULLIVAN PINOT NOIR

VINTAGE

The 2017 growing season began with record-breaking rain, our weather station recorded a total of 58 inches of rain from October 1, 2016 through April 1 of 2017.

Bud break occurred slightly later than average on April 27 and was followed by steady early growth and cool temperatures. The vineyard began to bloom in mid June and late summer temperatures increased the degree day accumulations to a total of 2450.

Select Pinot noir blocks were harvested across the vineyard under blue skies October 4, 2017.

This combination of Dijon 777, Dijon 667, and Wadenswil selections was barrel fermented in French oak sourced from the Billon, Sirugue, and Cadus cooperages with emphasis on the Troncais and Allier forets.

Total elevage was ten months with 22% new French oak. Bottling occurred August 27, 2018 with final alcohol of 14.2%.

WINEMAKER

With over 40 years of viticulture and winemaking knowledge, Robert Brittan's extensive experience ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of the estate.

VINEYARD

Fairsing Vineyard is managed sustainably in Oregon's Yamhill- Carlton American Viticulture Area (AVA) with 38 acres of Pinot noir and five acres of Chardonnay in production.

The vineyard is nestled within a one hundred-acre Certified Family Forest and is distinguished by its biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.



93 Rating / Vinous 92 Pts / jamessuckling.com 91 Rating / Wine Advocate

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