

APOLLONI

VINEYARDS

Apolloni Vineyards specializes in the production of premium Pinot Noir and traditional, Italian-style wines. Owner/Winemaker, Alfredo Apolloni and his family live on the vineyard, situated in the Northern Willamette Valley of Oregon. This location, which also houses the winery, tasting room and a new, underground barrel cave, is just 25 miles west of Portland. The vineyards, totaling 90 acres, include 45 acres of Pinot Noir, Pinot Gris, Pinot Blanc, and Chardonnay. Both the vineyard and winery are certified sustainable by the Oregon LIVE Viticulture and the Salmon Safe programs. The tradition of winemaking in the Apolloni family dates back 150 years, with vineyards originally in Italy. The wines of Apolloni Vineyards represent the best of old world Italian tradition, brought to the soil of Oregon, demonstrating a quality of excellence in viticulture. Alfredo, his wife Laurine and their three children share in this family adventure.

2014 Conti di Val Seriana *Soleggio*



Soleggio, which means sunshine in Italian, represents the sunshine-ripened grapes of this Super Tuscan style blend and reflect the tradition of Alfredo's winemaking roots. Sangiovese provides the bright fruit, Cabernet Sauvignon the structure, while Merlot adds balance and spice.

Tasting Notes

Aromas of cherry and figs with notes of black pepper, toast, and coffee with in a smooth and lasting finish. Enjoy this wine with flavorful dishes including cheeses and roasted meats.

Technical Information

Sourced from the highly regarded Candy Mountain and Pepper Bridge Vineyards.

Grape Varietals:

- 59% Sangiovese
- 29% Cabernet Sauvignon
- 14% Merlot

Appellation: Columbia Valley

Harvest Date: 26 Sept - 12 Oct 2014

Sugar at harvest: 24-25.5 ° Brix

Alcohol: 14.5 % by volume

309 Cases Produced

Apolloni Vineyards

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