



Established 1999

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 and home to Oregon's newly designated Tualatin Hills AVA. This location, which also houses the winery, tasting room and underground barrel cave, lies just 25 miles west of downtown Portland. The vineyards, totaling 90 acres, include 45 acres of organically farmed Pinot Noir, Chardonnay, Pinot Gris, and Pinot Blanc. Both the vineyard and winery are certified sustainable by the LIVE (Low Input Viticulture & Enology) and the Salmon Safe programs. The tradition of winemaking in the Apolloni family dates back 150 years, with vineyards originally in northern 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.

2020 Apolloni Rosé of Pinot Noir



Our Rosé is a beautiful salmon color, reflecting an early pick before final ripening and our estate Pinot Noir from our northern Willamette Valley location. It offers a delightful, lively balance of fruit and acidity

Tasting Notes

We like our rosé to be dry and expressive. The nose is full of melon and candied orange zest perfume with a hint of green strawberry. Summer melon, cranberry and a savory, slightly creamy palate lead to a delicious mouthwatering finish. This versatile wine pairs well with summer salads, charcuterie, salmon and desserts such as fruit tart or profiterole. A summer sipper, but really perfect anytime of the year!

Technical Information

Appellation: Tualatin Hills
Production: 60% early pick, 40% saignée
Harvest: 17 September – 17 October 2020
pH : 3.35
TA: 5.9 g/L
Alcohol: 12.9% by volume
441 Cases Produced

Apolloni Vineyards

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