



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 Estate Pinot Blanc

Pinot Blanc is ideally suited for the cooler climate of the northern Willamette Valley. Delightful, aromatic and dry, ours is made in the traditional Italian Pinot Bianco style and fermented entirely in stainless steel.

Tasting Notes

This wine greets you with cool eucalyptus, fresh herbs and a touch of forest floor on the nose. The palate offers balanced fruit- tart, yet hints of sweet, lime and lemongrass. This wine is versatile and pairs beautifully with oysters, Thai and Indian food or along with your favorite fish taco.

Technical Information

Appellation: Tualatin Hills
Harvest Date: 1 – 20 October 2020
Cooperage: 100% stainless steel
Sugar at Harvest: 21.6° Brix
pH : 3.26
TA: 6.0 g/L
Alcohol: 12.8% by volume
Cases Produced: 340
LIVE Certified Wine

Apolloni Vineyards

14135 NW Timmerman Road Forest Grove, OR 97116
www.apolloni.com | @apolloniwine