



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.

Italian Roots. Oregon Grown.



2021 Estate Chardonnay

Our estate grown Chardonnay is fermented entirely in stainless steel with minimal manipulation and no secondary malolactic fermentation. It is a nod to Alfredo Apolloni's Italian roots and reflects the cooler climate of our northernmost Willamette Valley location in the Tualatin Hills AVA.

The nose offers white peach, lemon cream and a hint of herb. A crisp, vibrant fruit palate highlights tropical notes, citrus peel, and a mineral lift. The finish is mouthwatering and classic, distinctive of Chardonnay. Pairs well with oysters, Asian cuisine and pastas.

Technical Information

Appellation: Tualatin Hills AVA (Willamette Valley)

Harvest date: Sep. 26th - Oct. 6th 2021

Sugar at Harvest: 23° brix

pH : 3.37

TA: 6.1 g/L

Alcohol: 13.5% by volume

LIVE Certified Wine