



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.

2018 Pinot Noir Cuvée

The 2018 growing season reflected a warm, dry spring into summer. However, fall offered cooling temperatures and rain into September and October which allowed for extended ripening and developing complexity in the fruit.

Our 2018 Pinot Noir Cuvée marks the first vintage with a new label that matches our range of Estate wines. Previously named the "L" Cuvée, this blend of Dijon and Pommard Pinot Noir clones from the Willamette Valley is a classic expression of Oregon Pinot Noir. Red fruit and black cherry notes offer supple flavor and elegant tannin structure.

This wine recently received a 91 pts. score from Wine Enthusiast and was selected as an Editor's Choice.



Technical Information

Appellation: Willamette Valley

Harvest date: Oct. 2nd - Oct. 23rd 2018

Pinot clones: Dijon 113, 114, 115, 667, 777 and Pommard

Cooperage: 16 months, French oak barrels

Sugar at Harvest: 25.2° Brix

pH : 3.73

TA: 5.3 g/L

Alcohol: 14% by volume