



APPASSIONATA 2019 Chardonnay

Passion. Patience. Place.

Appassionata Estate began as a passion project for the renowned German winemaker Ernst Loosen, whose lifelong love for exploring the world's great Pinot Noirs drew him to Oregon nearly three decades ago. Appassionata seeks the greatest potential for wines from a very special place in the volcanically formed, flood-washed hills of the cool-climate Willamette Valley. The wines celebrate the unique climatic and geological characteristics that make this wine region so highly prized by wine lovers the world over, with a singular focus on ageability.

WINES FOR THE AGES

For Erni, the real character and complexity of a truly great wine don't emerge until it has developed maturity, which can only happen through time and cannot be rushed. Given time – in the barrel and in the bottle – a fine wine will clearly reveal the unique nature of its terroir, as well as the signature of its vintage. This is what we strive for at Appassionata Estate: wines that vividly express their origins, and that have the depth, structure and complexity to reward long-term cellar aging. To achieve that, we grow fruit of exceptional quality and practice unhurried winemaking, allowing the wines to unfold at their own tempo. Then we hold them for up to 10 years before release, giving them time to emerge in full harmony.

2019 CHARDONNAY

Appassionata Chardonnay is the expressive summit of this classic Burgundian variety in the Willamette Valley. Fermented and matured in large (500-liter) oak casks, it rests on the full lees for two years before bottling. It then rests in our cellar for another year before its release, three years after vintage. The wine's elegant texture, fine structure and extended maturation time ensure a long life for this vibrant Oregon Chardonnay. .



TECHNICAL INFO

Appellation: Willamette Valley

Vineyard Sources: Corinne (Chehalem Mountains)
Yamhill (Yamhill-Carlton)

Soil Type: Volcanic

Clones: Wente (Corrine)
Dijon 96 (Yamhill)

Age of Vines: 7 years (Corrine)
19 years (Yamhill)

Viticulture: Sustainable

Average Yield: 2.5 tons per acre

Vinification: Whole-cluster pressing; native yeast fermentation in 500-liter French oak barrels; natural malolactic fermentation; 21 months maturation on the lees.

Alcohol: 13.5%

Total Production: 104 cases

Release Date: August 2022

[94] WINE ENTHUSIAST
– *Cellar Selection* –

[93] WINE SPECTATOR

[93] DECANTER

[93] JAMES SUCKLING

[93] OWEN BARGREEN

[94] NORTHWEST WINE REPORT
– *Cellar Stocker* –