



APPASSIONATA 2019 Pinot Noir “Allegro”

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 “ALLEGRO” PINOT NOIR

Inspired by the three movements of Beethoven’s ground-breaking “Appassionata” Piano Sonata, there are three Appassionata Pinot Noirs, released at different tempos. The opening tier of Appassionata Pinot Noir bears the name of the Piano Sonata’s first movement, Allegro, which is the musical pace of a brisk walk. This cuvée is a selection of barrels that show a precocious liveliness and expressivity that will drink well as a youthful wine, but is built for aging. It is bottled after 18 to 20 months in barrel, and released three years after the vintage. The 2019 Allegro is delicately textured, but dark in tone and richly flavored, with an insistent edge of black cherry fruit, and a juicy, lifted finish. It beautifully displays the beginnings of bottle maturation, and will age gracefully for many years.



TECHNICAL INFO

Appellation: Willamette Valley

Vineyard Sources: Chehalem Mountains (70%)
Dundee Hills (30%)

Soil Type: Red volcanic clay, with basalt bedrock

Clones: Pommard, Dijon 115 & 777
Appassionata massale selection

Age of Vines: 10–25 years

Viticulture: Sustainable

Average Yield: 2.5 tons per acre

Vinification: 100% destemmed; native yeast fermentation; unforced malolactic; matured 20 months in French oak barriques (25% new); no fining or filtration.

Alcohol: 13.5%

Total Production: 346 cases

Release Date: August 2022

[90] WINE ENTHUSIAST

[94] WINE SPECTATOR

[93] OWEN BARGREEN