



APPASSIONATA 2017 Riesling GG

A savory, full-bodied dry Riesling from old vines, made using the historical German method of extended lees contact.

The fruit for this wine was harvested from old, ungrafted Riesling vines (planted in 1976) in the Medici Vineyard. This exceptional site is in the Chehalem Mountains AVA, just a few miles from the Appassionata winery. We lease this vineyard and have been farming it organically since 2015. Following the traditional winemaking approach that Ernst Loosen uses for his Dr. Loosen GGs, the wine was fermented in a 3,000-liter German oak cask, and matured on the full lees for 12 months before bottling. The extended lees contact allows the wine to clarify and find its own harmonious balance naturally.

APPASSIONATA VINEYARDS

The name “Appassionata” was inspired by the ground-breaking piano sonata by Beethoven, and reflects our deep love for the land and the wine it produces. Appassionata Vineyards is an Oregon winery dedicated to achieving the greatest potential of winemaking 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. The winery is owned by the renowned Mosel winemaker, Ernst “Erni” Loosen, whose life-long passion for great Pinot Noir brought him to Oregon more than 20 years ago.

WINES FOR THE AGES

Erni believes strongly that ageability is one of the most important aspects of a truly great wine. He recognizes that the real character and complexity of a wine doesn’t emerge until it has developed maturity, which can only happen through extended aging in the cellar and in the bottle. Given time, the wines will clearly reveal the true nature of each individual terroir and the unique signature of each vintage. This is the mission we pursue with Appassionata. Because these wines are best appreciated with age, we delay their release and hold them in our own cellar for up to 10 years. When you acquire a bottle of Appassionata, it will just be entering the peak of its development and ready to drink, but with many vital years ahead of it.

TECHNICAL INFO

Appellation: Chehalem Mountains

Vineyard Sources: Medici Vineyard

Soil Type: Volcanic clay

Age of Vines: 41 years

Viticulture: Sustainable

Vinification: Whole-cluster pressing; natural fermentation in a neutral 3,000-liter oak cask; matured on the full lees for 12 months; no bâtonnage.

Alcohol: 13.5%

Residual Sweetness: 6.6 grams/liter

Total Acidity: 7.4 grams/liter

Total Production: 300 cases

FROM THE PRESS

[94] Wine Enthusiast

“The GG rested on its lees for a year after fermentation. Then, the wine debuted four years later – it was worth the wait. Apricot and Stargazer lily aromas are followed by flavors of lemon, marzipan, and wet slate. The wine’s acidity is invigorating.” April 2023