



## APPASSIONATA 2020 Chardonnay

**An elegant and finely structured barrel-fermented Chardonnay showcasing the depth of the Chehalem Mountains appellation.**

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 the vintage. The wine's elegant texture, fine structure and extended maturation time ensure a long life for this vibrant Oregon Chardonnay.

### THE 2020 VINTAGE

After a mild and dry winter, erratic swings in temperature and rainfall in spring caused an uneven fruit set and a smaller potential crop. Otherwise, fruit development was more or less normal throughout the dry and warm summer. In September, forest fires created smoky conditions throughout the Willamette Valley. Fortunately, the vineyards were not heavily affected and we produced a range of very elegant and engaging wines that capture the nature of the 2020 vintage.

### ABOUT APPASSIONATA

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. The name was inspired by the ground-breaking piano sonata by Beethoven, and reflects our deep love for the land and the wine it produces. 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 and extended bottle maturation before release.



### TECHNICAL INFO

**Appellation:** Chehalem Mountains

**Vineyard Sources:** Appassionata Vineyard

**Soil Type:** Volcanic

**Age of Vines:** 5 – 19 years

**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; 23 months maturation on the lees.

**Alcohol:** 13.0%

**Total Production:** 130 cases

### [94] James Suckling

*"A beautiful wine in a tight, stony, mineral-rich style with great concentration and a lingering finish. A medium body with fresh, vibrant acidity supporting green apples, lime zest, subtle almonds and a hazelnut flourish in the finish. Built for improvement with age."*

— Jim Gordon, August 15, 2024