



APPASSIONATA 2021 Pinot Noir “Allegro”

A finely textured Pinot Noir, offering energy, balance, and the promise of graceful evolution.

The Allegro Pinot Noir is a lively, expressive selection of barrels that balances vibrancy with structure, offering both immediate appeal and the potential for graceful aging. Bottled after 18 to 20 months in oak and released three years after the vintage, it offers a finely woven texture with dark-toned fruit, lifted aromatics, and a lively, juicy finish. The 2021 vintage shows both youthful brilliance and the promise of graceful evolution in the cellar.

THE 2021 VINTAGE

The 2021 season will long be remembered for its extremes. A record-setting heat dome in June brought unprecedented warmth, yet also kept mildew and disease pressure low. By September, cooler nights returned, slowing ripening and preserving acidity. A burst of mid-month rain demanded quick action in the vineyard, but the fruit arrived clean, concentrated, and balanced. The resulting Pinot Noirs carry generous aromatics, supple texture, and a fresh, enduring energy — a vintage of both power and finesse.

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: Willamette Valley

Soil Type: Volcanic (Jory & Gelderman)

Age of Vines: 10–25 years

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

Viticulture: Sustainable

Average Yield: 2.5 tons per acre

Alcohol: 13.5%

Total Production: 464 cases

