



## APPASSIONATA 2019 Pinot Noir “Andante Con Moto”

**A Pinot Noir that unfolds with grace and harmony, shaped by  
patience and restraint.**

The Andante Con Moto Pinot Noir embodies patience and quiet refinement. Released five years after the vintage, it reflects the poise that only time in our cellar can bring. The 2019 vintage offers lifted aromatics of red fruit and earth, unfolding with silken texture and effortless balance. A gentle extract sweetness emerges on the finish, a hallmark of Pinot Noir allowed to mature with grace. This is a wine of elegance, harmony, and enduring resonance.

### THE 2019 VINTAGE

The 2019 growing season marked a return to balance in the Willamette Valley after five consecutive warm vintages. A cold February delayed budbreak, but a mild spring and summer brought steady ripening without extremes. September rains required precision in harvest, yet extended hang time preserved freshness and nuance. The resulting Pinot Noirs are classically styled: moderate in alcohol, vibrant in acidity, and finely textured. They show purity of red fruit alongside earth-driven complexity, with a silken structure that promises both immediate charm and graceful evolution. These wines are not by opulence, but by energy, finesse, and a clear expression of site.

### 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

**Age of Vines:** 10-43 years

**Viticulture:** Sustainable

**Average Yield:** 2.5 tons per acre

**Vinification:** 100% destemmed; native yeast fermentation; unforced malolactic; matured 19 months in French oak barriques (25% new); no fining or filtration.

**Alcohol:** 13.5%

**Total Production:** 256 cases

