



APPASSIONATA 2022 Über Sauvignon

With layers of exotic fruits and a seamlessly harmonious structure, the Über Sauvignon goes above and beyond the ordinary.

Very little Sauvignon Blanc is grown in the Willamette Valley, but it performs well in the section of our estate vineyard that stands out for its alluvial clay soil. The Über Sauvignon is harvested at optimal ripeness for full flavor development, while retaining freshening acidity. Spontaneous fermentation and post-fermentation maturation take place in a large-format acacia barrel, which brings depth and textural complexity to the wine, but without any oak taste. It's an invigorating prelude to any Appassionata performance.

THE 2022 VINTAGE

2022 began with an unexpected twist, transforming what initially appeared as a daunting frost event that hadn't been seen in nearly four decades, into a story of resilience and triumph. The frosts in April slowed vine growth in a critical phase, delaying budbreak. Fortunately, we only experienced half of the loss to our crop we were initially expecting. Warm and dry weather flowed in the summer and allowed the fruit to ripen to ideal levels for harvesting in October. The wines of 2022 are beautifully balanced and benefited from ample time on the vine for optimal development.

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: Marine sediment

Age of Vines: 11 years

Viticulture: Sustainable

Vinification: Whole-cluster pressing; natural fermentation and maturation in a 500-liter acacia barrel.

Alcohol: 12.0%

Total Production: 61 cases

[93] James Suckling

"This trim but super flavorful wine offers explosive aromas of torn basil leaves, fresh thyme and lemon blossoms, with equally bold, tangy flavors of grapefruit, white pepper, earthiness and plenty of crisp acidity."

— Jim Gordon, August 15, 2024

