



## APPASSIONATA 2018 Riesling GG

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

Following the traditional winemaking approach that Ernst Loosen uses for his Dr. Loosen GGs, this wine was fermented in a 3,000-liter German oak cask, matured on the full lees for 24 months before bottling, and continued to develop in the bottle another 36 months before release. The fruit 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 Appassionata Estate. The 2018 Appassionata Riesling GG lovingly expresses the fine fruit and floral delicacy of the Medici vineyard's 40-year-old vines. Extended maturation allows the wine time to find its own balance and harmony.

### THE WILLAMETTE VALLEY'S 2018 VINTAGE

The 2018 growing season was another very warm and dry year, the eighth hottest on record in Oregon. But it was not as hot as the previous two years, and there were no extreme temperature spikes. This made for a balanced growing season with much less heat stress despite the drought-like conditions. As in 2017, cooler weather and a bit of cleansing rain came to us in September, which helped slow down the ripening, while retaining freshening acidity. The wines are characterized by fruit that is rich and dense, but not overripe, supported by juicy acidity and fine, ripe tannins.

### 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:** Medici Vineyard

**Soil Type:** Volcanic clay

**Age of Vines:** 42 years

**Viticulture:** Sustainable

**Vinification:** Whole-cluster pressing; natural fermentation in a neutral 3,000-liter oak cask; matured on the full lees for 24 months followed by 36 months in the bottle; no bâtonnage.

**Alcohol:** 13.5%

**Total Production:** 300 cases

#### [96] Paul Gregutt

*"This wine comes from 40-year-old Medici vineyard fruit, and remains downright ebullient at eight years of age. A rich gold, it deftly mixes honeysuckle, honeycomb, sweet tea and lemon pastry in a lush and lingering palate. Dense and detailed."* – May 2026

#### [95] Decanter

*The aromatics are full, with petrol notes, crushed slate, and Meyer lemon pulp. The palate is concentrated and intense, with lemon oil and concentrated candied ginger.*  
—Clive Pursehouse, October 2024

#### [95] Owen Bargreen

*"The palate is heady and powerful with serious weight and texture. A dazzling wine that is unlike anything you find in Oregon."* – May 2026

