



**ALFREDO APOLLONI
&
KEVIN GREEN**



APOLLONI VINEYARDS, OR



Alfredo Apolloni and Kevin Green work together to create sustainably farmed and produced estate Pinot Noir, cool climate whites and Italian varietals. These are a reflection of the Northern Willamette Valley location and years of small production winemaking experience.

100% organically farmed and estate grown pinot noir from Apolloni Vineyards. The vineyards and winery are certified sustainable by LIVE, a regional certification body for both vineyards and wineries.

The vineyards are located in one of Oregon's newest AVA's, the Tualatin Hills, defined by wind-blown loess soils and piezolytes. They are in a rain shadow of the coast range and enjoy a cool microclimate at the northern end of the Willamette Valley. This provides us with more classic pinot noir aromas and fruit flavors. Selected barrels encompassed clones 667 from the Flaminia block, Pommard from the Fiorentina vineyard, and 777 from Fiorentina. Each vineyard was planted 15-20 years ago.

Flaminia is named after the Apolloni's youngest daughter, Guilia, and Fiorentina after Alfredo's mother.

The wine is fermented in 1.5 ton fermenters, generally punched down twice a day. Once pressed, it is aged primarily in neutral French oak for 15-16 months. The fermenters for these barrels included a diversity of yeasts and native (non-innoculated) fermentations, and a small proportion of whole cluster. Pick dates in 2019 ranged from 10/1/19 to 10/14/19. Production 305 cases of 12.

