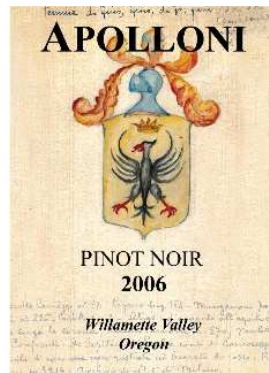


Apolloni Vineyards 2006 Pinot Noir



WINERY

Apolloni Vineyards was founded in 1999 by Alfredo and Laurine Apolloni. Alfredo, a first generation American, comes from a long line of Italian winemakers. Their unique site in the Northern Willamette valley provides an the ideal climate for outstanding Pinot Noir. The extended growing season and gentle ripening contribute to the characteristics quality and complexity of our wines. Located on southerly facing hillsides ranging from 350' to 500' of elevation, the vineyards are planted in the Dijon clonal varieties from France, on disease-resistant root stocks. The Pinot Gris is on grafted vines. The long hours of afternoon sunshine in this location ripen the fruit to perfection.

DESCRIPTION:

This Pinot Noir greets you with toasted vanilla and berries then opens up with black cherry, dark fruit and a hint of chocolate. This Pinot Noir is perfect with filet mignon and mild dishes which will compliment the wine's subtle depth of flavors.

HARVEST:

27 September - 1 October 2006

WINE MAKING:

The Apolloni Pinot Noir is made in a traditional Oregon style, combining the best of old and new world's winemaking. They use only French oak barrels (33% new) for their unique aromatic character and gentle tannins. In the European tradition, we believe in extended barrel aging ranging from 14-18 months to improve the approachability of the wine with smooth and well integrated tannins. We work in the winery with the same great attention that we manage the vineyard to produce perfect fruit. And with that perfect, hand-tended fruit, we can craft a supple, elegant Pinot Noir.

ANALYSIS

Alcohol: 13.6 % by volume, PH: 3.67

PRODUCTION:

1,065 cases - 750 ml

RELEASE

April 2008

DATE:

Arizona Distribution by

Orangewood Wines

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