

Apolloni Vineyards

2007 Laurine 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 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:

Named for owner Laurine Apolloni, this wine is a delicate Pinot with lovely structure and a beautiful nose. The product of a cooler growing season, the new Laurine bottling explores the more delicate side of Pinot noir. This graceful wine unfolds with berry and black cherry and finishes with subtle earthiness. This is a perfect Pinot Noir for salmon and duck.

HARVEST:

12-22 October 2007 at 21.5 Brix

WINE MAKING:

This wine is produced exclusively from our estate-grown fruit. The large proportion of Pommard fruit yields a different flavor of wine than our Apolloni Estate Pinot Noir. Use of 20% whole clusters and 20% new French oak barrels adds lovely balance to the lighter flavors of this vintage.

ANALYSIS

Alcohol: 13.3% by volume, pH: 3.24, TA: 6.6 g/L

PRODUCTION:

330 cases - 750 ml

RELEASE DATE:

June 2009

Arizona Distribution by

Orangewood Wines

Richard and Laurie Corles 480.488.4794