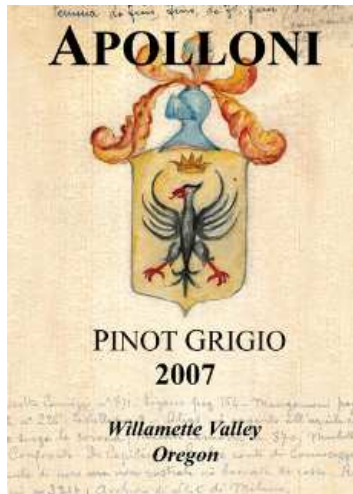


# Apolloni Vineyards 2007 Pinot Grigio



## 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:

This crisp, clean wine has wonderful melon and pear notes with bright mineral and citrus finish. It is made in the Italian Pinot Grigio style traditional of Veneto and Friuli. The balance of freshness and fruit flavor make this wine a pleasure to drink and a great match with seafood, chicken and veal.

## HARVEST:

22 October 2007

## WINE MAKING:

This Pinot Grigio is made in traditional Italian-style: dry, with great fruit, and crisp clean flavors. It embraces the flavor of Oregon's grapes and bring them to your table. It was fermented at cool temperatures in stainless steel and did not go through malolactic fermentation - to preserve all of the fruit flavors and aromas.

## ANALYSIS

Alcohol: 13% by volume, pH: 3.24, TA: 6.62 g/L

## BOTTLED:

February 2008 The shape of the bottle is in the Italian tradition, suggestive of the wine style.

## PRODUCTION:

799 cases - 750 ml

## RELEASE DATE:

April 2008

Arizona Distribution by

**Orangewood Wines**

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