



APPASSIONATA 2012 Pinot Noir “Fortissimo”



The *Fortissimo* Pinot Noir is crafted for ultimate expressivity and longevity, and is not released until a minimum of 10 years after the vintage. This is the epitome of expressive excellence that Ernst Loosen is seeking in Willamette Valley Pinot Noir — a wine that combines brooding intensity with lilting grace, and displays the great aging potential that can be achieved in Oregon. The 2012 Fortissimo is elegantly muscular and full-bodied, with a deep color and a seamless, silky texture. In this phase of its maturation, tertiary aromas begin to show a profound complexity and a subtle, haunting earthiness that can only develop with bottle age.

THE EXCEPTIONAL 2012 VINTAGE IN OREGON

The 2012 growing season began with nearly perfect conditions: normal flowering, coolish weather, and a moderate crop size. It turned warm and dry in the summer, but there was no extreme heat and the fruit developed beautifully. As harvest approached it became even warmer, but a few days of cooling rain maintained a perfect ripeness and balance in the grapes. In the end, we harvested a very clean, healthy crop of beautifully ripe fruit. The wines are fleshy and fruit-dominant, with rich, dark fruit flavors and fine, well-integrated 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. 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: Dundee Hills, Oregon

Soil Type: Red volcanic clay

Clones: Pommard, Wädenswil

Age of Vines: Up to 30 years

Viticulture: Sustainable

Average Yield: 2.5 tons per acre

Vinification: 100% destemmed; native yeast fermentation; unforced malolactic; matured 20 months in French oak barriques (25% new); no fining or filtration.

Alcohol: 13.5%

Total Production: 212 cases

FROM THE PRESS

[95] WINE ENTHUSIAST

“Showing great acidity and fine-grained tannins. Aromas and flavors of sweet red cherries, roasted pork shoulder and orange-peko tea.”

[95] OWEN BARGREEN

“This shows not only the potential of cellaring great Oregon Pinot Noir but beautifully showcases this stunning vintage in the Willamette Valley.”

[94] WINE SPECTATOR

“Supple, detailed and surprisingly fresh and youthful for its age. Finishes with refined tannins.”