



APPASSIONATA 2013 Pinot Noir “Fortissimo”

The pinnacle of age-worthiness in Willamette Valley Pinot Noir, Fortissimo is the intense and dramatic finale of the Appassionata Pinot Sonata.

The Fortissimo Pinot Noir is selected for ultimate longevity, and it is not released until at least 10 years after the vintage. This is the epitome of expressive excellence that we are seeking in Willamette Valley Pinot Noir — a wine that combines brooding intensity with lilting grace and can stand alongside the classic wines of the world for generations to come. The 2013 Fortissimo has impressive concentration, a juicy acidity, vibrant aromatics and a well-integrated finish. In this phase of maturation, tertiary aromas begin to show a profound complexity and subtle earthiness that only develops with bottle age and cannot be accelerated.

THE WILLAMETTE VALLEY'S 2013 VINTAGE

The summer was sunny and warm which continued through much of the growing season. Heavy rainfall hit the region right before harvest, totaling over four inches in just a few weeks, but it proved to be beneficial in re-hydrating the fruit and reducing alcohol levels. Only perfectly healthy and 100% ripe fruit is used to produce Appassionata wines. The 2013 vintage required more meticulous fruit sorting than usual, but the extra effort resulted in wines that are elegant and balanced. The Pinots from this vintage are characterized as having noticeable energy and a vibrant red-fruit character. Tim Malone, Head of Winemaking and Viticulture says, “2013 produced what I feel are the greatest wines I’ve ever been a part of making. They have shown that they are wines for the ages.”

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. Inspired by the groundbreaking piano sonata by Beethoven. 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: Chehalem Mountains

Soil Type: Volcanic clay

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

Viticulture: Sustainable

Average Yield: 2.5 tons per acre

Alcohol: 13.5%

Total Production: 130 cases

Release Date: September 2024