



APPASSIONATA 2014 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 2014 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 2014 VINTAGE

The 2014 growing season was outstanding, marked by an exceptional fruit set, consistently dry weather through September, and a bountiful harvest of ripe, healthy grapes. It was a rare vintage that achieved the perfect balance of full ripeness, moderate alcohol, and vibrant acidity — elements that do not often align simultaneously. Although the season leaned warm, the steady conditions allowed us to craft wines that embody both depth and finesse. The Fortissimo Pinot Noir embodies this balance, delivering a wine that is rich and expressive while maintaining remarkable elegance, structure, and longevity.

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: 13.0%

Total Production: 98 cases

Release Date: September 2025



Passion. Patience. Place

“Appassionata is an expression of the greatness that the Willamette Valley can achieve with the benefit of age.”

— Ernst Loosen

