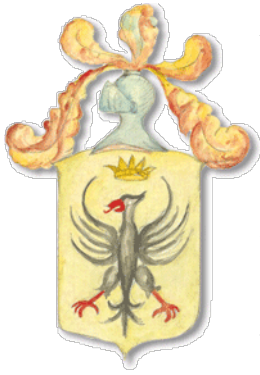


## *Wicked Cellars Tasting Notes*

*Friday, March 22nd, 4:00 to 7:00 p.m.*

# *Willamette Valley's Apolloni Vineyards*

*\$10 Tasting Fee*



Apolloni Vineyards is a family-owned vineyard situated at the North end of the Willamette Valley. Its location provides a superb microclimate and suitable soil for the cultivation of premium Pinot Noir, Pinot Gris and Pinot Blanc grapes. Apolloni specializes in traditional Pinot Noir and Italian-style wines.

Alfredo Apolloni is a first generation American, who, with his wife Laurine, purchased Apolloni Vineyards in 1999.

Alfredo developed his passion for viticulture and winemaking in his youth, while working summers at the family vineyard and villa outside of Fano on the Adriatic coast, south of Venice. His Italian roots have had a strong influence on his winemaking style and attention to detail. The wines of Apolloni Vineyards represent the roots of Italian tradition, brought to the soil of Oregon with a quality of excellence in viticulture.

### *2010 Apolloni Pinot Grigio \$18.99*

Crisp and clean, this wine opens with wonderful aroma of honeydew melon, and it is bursting with ripe apple and pear flavors, hints of orange and cedar and lovely minerality. Fermented in stainless steel without secondary malolactic fermentation, it is made in the Italian Pinot Grigio style traditional of the Veneto and Friuli wine regions. Its balance of freshness and fruit flavor makes this wine a pleasure to drink and a great match for seafood, chicken and Risotto Milanese.

### *2010 Apolloni Pinot Blanc \$18.99*

This unique white wine, made in the traditional Italian Pinot Bianco style, greets your nose with lovely aromas of honeysuckle and pear blossom. Its stony minerality

compliments bright apple, honeydew melon and citrus flavors on the palate, along with a slight "fatness" that allows the fruit flavors to linger.

### *2009 Apolloni L Cuvee Pinot Noir \$21.99*

The "L Cuvee" label is in honor of Alfredo's wife, Laurine Apolloni and shows off the Willamette Valley's uniquely brilliant balance of fruit, floral and earth.

On the palate, this Pinot bursts with red fruit and black cherry flavors, with subtle hints of earthiness and toasted vanilla on the finish. This wine is produced from Apolloni Vineyards' sustainably farmed, estate-grown fruit.

### *2008 Apolloni Estate Pinot Noir \$33.99*

The 2008 Apolloni Estate Pinot Noir shows bright cherry, raspberry and cranberry aromas with pie spices of cinnamon and nutmeg on the nose coupled with caramel and butterscotch toast to create mouth-watering fruit structure. Great stony minerality and a rich, dark smoke and flint backbone give this wine a lovely, earthy depth. Aged for 17 months in one-third new French oak barrels, this is a classic rendition of Oregon Pinot Noir.

### *2009 Trisaetum "Trisae" Pinot Noir \$32.99*

Coming from "Team Trisaetum," another Willamette Valley Pinot Noir producer, "This fragrant red offers cherry and green tea flavors on a vibrant frame, echoing nicely on the tight finish. This is tight now, and needs time to unfold in the cellar. Best from 2013 through 2019. 2,000 cases made." –HS - 90 Points, *Wine Spectator*

### *2010 Apolloni Dolce Vino Viognier \$24.99 (.375 bottles)*

Made from frozen Viognier grapes, this dessert wine brings out floral apricot, pear and spice flavors unique to the grape variety. Floral on the nose, full in the mouth and richly ripe, this wine shows a palate of apple, nectarine and passion fruit that captures the essence of its sunny growing season and defines its beautifully balanced flavor profile, finishing clean and lingering.