



Furioso Vineyards Company Overview

Furioso Vineyards was founded in 2014 by our proprietor, Giorgio Furioso. Our Dundee Estate vineyard, previously known as the “Juliard Vineyard,” was established in 1972 and is highly acclaimed by many local winemakers for producing grapes of remarkable quality. Renamed in 2015 as the “Furioso Vineyard,” we focus intensely on organic farming and viticulture so we can ensure and maintain the highest quality, from the first leaf through to harvest and beyond. Coming online with the 2018 harvest, our “Trovato Vineyard” in the Yamhill-Carlton AVA will add 22 acres to our production, to include Pinot noir, Chardonnay, and just under an acre of Tocai Friulano.

2015 L'Altra Linea Furioso

Current plantings on our Dundee Hills estate date back to 1989. Blocks 1, 2, 3, 4, and 6 are Pinot noir. Overall, these blocks contain 80% own-rooted Pommard, 15% Dijon 115, and the balance a smattering of Dijon 113 & 114 clones. In 2015, we hired Dominique Mahé to be Furioso Vineyard's Winemaker, starting with this vintage. Dominique embraces the practices of a “light hand” so you may taste the true terroir of our Dundee Estate: mild extraction, unfinned, unfiltered, and natural fermentation wine. The wine was then aged in French oak barrels, 45% of them new, for 10 months. **2015 L'Altra** is by design a bolder, more “masculine” expression of our Dundee Estate. The nose presents a remarkable combination of black and blue fruit overlaid with spice notes of white pepper and vanilla. A firmer style than La Linea, it offers more weight and sweet, juicy tannins on the palate. The long finish brings additional layers of cedar, sandalwood, and toast. This *altra* or “other” Estate wine has great aging potential and will benefit from being decanted if served in the next 2 years.



Production Statistics

- **Bottled: September 2016**
- **Alcohol: 14.2%**
- **Case Production: 650 cases**
- **Clonal Selection: Pommard, Dijon 115**
- **100% Unfinned**
- **100% Unfiltered**
- **Natural fermentation**
- **Oak: 10 months in 45% new French oak**
- **Barrel Treatment:**
- **Retail: \$45**

Reviews by Scoring Publications / Competitions

Wine Enthusiast – 90pts

2017 San Francisco International Wine Competition – Bronze Medal