

2018

L'Altra Pinot Noir

Dundee Hills
Willamette Valley, Oregon



Suggested Retail:
\$48

Vintage:

Rain and cooler temperatures in spring of 2018 led to a delayed start to the growing season. Budbreak did not occur until mid-April, but thanks to warmer temperatures in late spring, the vines caught up and flowering happened in early June. As a whole, summer was warmer and drier than average, but with no huge heat spikes (i.e. above 100° F) which would have caused the vines to shut down. Veraison (when the Pinot berries turn from green to red) started on August 4th and led to a healthy and steady ripening of the clusters. Harvest was sunny and dry, and we even saw some cooler nights, which helped to retain the natural acidity and slow the accumulation of sugars in the fruit. Harvest started on September 12th and by the 20th all our fruit was in. The moderate amount of sugar in the grapes allowed for slow, controlled fermentation with a gentle extraction, and soon the resulting wine was taken down into our French barriques to complete its secondary fermentation. Altogether, 2018 has the potential to be one of the best quality harvests in the Willamette Valley.

Tasting Notes:

On the nose, it displays fresh aromas of cranberry, crushed strawberries and hints of violet. Bright and vibrant in the mouth, the finish brings an extra layer of dusky spice, while the fine dry tannins will make your tastebuds salivate. Graceful while stern, this wine is a classic example of a Dundee Hills Pinot Noir. We recommend pairing with fettucine with mushrooms in a creamy truffle sauce or some tarragon grilled chicken. ~Winemaker Dominique Mahé

Vineyards:

Furioso Vineyard, Dundee Hills, Willamette Valley, Oregon (estate)

Winemaking:

Case Production: 647 cases
Fermentation: wild fermentation, 100% destemmed
Barrel regimen: 10 months in 25% new French oak
ABV: 12.9%

Cellaring:

Two to ten years post vintage. 2019 – 2027

Accolades:

“Very fresh aromas of roses and raspberries with fresh red flowers here, in a very floral style with plenty of sliced strawberries and wild cherries, too. The same fruit package follows in fresh, flavorful mode on the palate, sitting in tangy, juicy, fleshy and really energetic mode. Drink or hold.” **93 pts** | **James Suckling**

Furioso Vineyards – contact Jim Maguire

8415 NE Worden Hill Rd – Dundee – Oregon – 97115

www.FuriosoVineyards.com – (503) 538-3413 – Jim@FuriosoVineyards.com