

2019 Spirito Blanc de Noir

Willamette Valley
Oregon



Suggested Retail:
\$65

Vintage

This year saw a growing season cooler on average than what the last few years had us accustomed to, bringing a total heat accumulation similar to 2005, one of our favorite Willamette Valley vintages. Regrettably, precipitation, which was fairly moderate prior to harvest, increased by mid-September especially at our estate vineyard in Dundee. The decision to harvest had to be hastened, as Botrytis was showing its ugly head. A slow and painstaking sorting process in the vineyard and winery allowed us to only keep the most pristine clusters. Our quest for quality affected yield, resulting in 20% less wine from our old Dundee vines that year. The silver lining is that our Trovato vineyard in Yamhill was not hit as hard by the rains, which means there will still be plenty of Furioso wines to go around. Looking back, we think the decision to harvest earlier was the right one, as we avoided catastrophe, not only from the rain but also from the migratory birds which came earlier that year and devastated some vineyards in Oregon. Altogether, this will be a vintage to cellar for Pinot Noir as the wine, tight and austere in its youth, will need a few years in the bottle to fully express itself. Moreover, we love this vintage for white and sparkling wines, as the cooler temperatures maintained excellent levels of acidity in the fruit.

Tasting Notes:

Our first estate-grown sparkling wine, this second iteration of Spirito is made with 100% Pinot Noir from our Yamhill-Carlton Trovato Vineyard. A gorgeous golden hue in the glass (the result of just a hint of skin contact during pressing) our Blanc de Noir opens with notes of white peach and persimmon, while more dulcet aromas of honey and blanched almond follow. In the mouth, this méthode Champenoise sparkler, grown in marine sedimentary Willakenzie soil, offers a fine mousse filled with flavors of ripe pear and apricot, backed up by a refreshing saline minerality. The mouthwatering acidity on the finish is sure to add liveliness to your meal - finding a perfect accompaniment to raw oysters or baked Brie. This is the first of three planned disgorgements, so there's plenty to look forward to!

Vineyards:

Trovato Vineyard, Yamhill-Carlton

Winemaking:

Case Production: 304 cases
Blend: 100% Pinot Noir, whole-cluster pressed
Méthode champenoise
ABV: 11.5% Dosage: 6 gm/L
En tirage: 18+ months (multiple disgorgements)

Cellaring:

Enjoy through 2026

Furioso Vineyards – contact Jim Maguire

8415 NE Worden Hill Rd – Dundee – Oregon – 97115

www.FuriosoVineyards.com – (971) 832-8728 direct – Jim@FuriosoVineyards.com