

# 2018

## Vincenzo Pinot Noir

Dundee Hills  
Willamette Valley, Oregon



### **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 12<sup>th</sup> and by the 20<sup>th</sup> 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:**

Named in honor of Giorgio's Papà and Nonno, both named Vincenzo, this wine celebrates their lives as winemakers and craftsmen, as well as their unwavering dedication to Famiglia. With more new oak in this cuvée, Vincenzo represents a more structured, powerful style of Pinot Noir from our Dundee estate. This vintage is ripe with an alluring bouquet of Mt Hood strawberries, sage, and lilac - followed by an earthier character suggesting notes of tobacco and wild mushroom. Lush yet intricately layered, the palate brings forth dried strawberry, blueberries, black pepper, and cinnamon - providing both strength and elegance to your glass. Chalky tannins are here to lead you to a finish that is both savory and refreshing. This wine belongs alongside recipes that celebrate the bounty of the Pacific Northwest - such as a wild rice porridge with duck and chanterelles.  
~Winemaker Dominique Mahé

### **Vineyards:**

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

### **Winemaking:**

Case Production: 93 cases

Fermentation: wild fermentation, 100% destemmed

Barrel regimen: 10 months in 50% new French oak, 25% one-year old, 25% two-year old barrels

ABV: 13.1%

### **Cellaring:**

Two to twelve years post vintage. 2020 – 2030

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Furioso Vineyards

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