



FORMAGLINI
VINEYARDS
OREGON



Formaglini Vineyards 2012 Estate Pinot Noir

Terroir: The Formaglini Vineyards La Quercia Pinot Noir is produced from the estate vineyard of the same name. This four-acre sloped vineyard sits high atop Calkins Lane in the heart of Oregon's Willamette Valley. The site is planted with a mixture of Pinot Noir clones of 777, 828, 115, and Pommard. When blended, the grouping creates a unique, site-specific complexity that produces a signature wine profile. Selective clones and vine stocks have been chosen and densely planted at over 12,000 plants per acre. Soils are sedimentary consisting primarily of sand and granite gravel.

Vinification: Our La Quercia Block ripens later than the rest of the region with harvest typically conducted in mid to late October. Selection is strict in the vineyard and grapes are sorted again after arrival at the winery. Maceration is typically less than a week and then aged for ten months in small, French oak casks (neutral and new).

Description: Bright garnet with brick red highlights in the glass; concentrated aromas of dried flowers, violet, wild rose, spices, and hints of blackberry jam. Dry, warm, full-flavored palate with an elegant finish of ripe plum and lingering bitter almond.

- **REVIEW - [The Prince of Pinot, Rusty Gaffney](#):** "12.5% alc., 100 cases, \$42. Aged in 50% new French oak barrels. Moderately deep Bing cherry color in the glass. This medium weight wine has plenty of concentration to satisfy, with both a fruity (black raspberry, boysenberry) and savory (herbs, bramble) component. The nose draw you in with bright aromas of dark berry compote, forest floor and spicy herbs. The wine is elegant, with a silky texture, supple tannins, and enough juicy acidity to make you want to take another sip. It holds up nicely over time in the glass, and finishes with good exuberance. *Score: 90.* Reviewed August 25, 2014"
- **REVIEW - [Cinzia Bonfa, master sommelier, wine writer, journalist](#):** "My spotlight is Oregon tonight with a wonderful Pinot Noir Formaglini La Quercia Block 2012 vintage. It has much to tell a good story, born right here on Instagram. David de Lancellotti has Italian roots, his grandmother was a native of a small village near Bologna. He is a young winegrower from the Willamette Valley in Oregon, an area known for its Pinot Noir elegant and charming, popular all over the world, at the height of the Grand Cru and Premiere Cru Burgundy. Here in 2007, David decides to plant the first vineyards. Today, the company has 5 acres of vineyards and the Cru La Quercia is followed and pampered with great dedication: the yields per plant are very low in order to give even more to the whole wine quality. Bright ruby with garnet reflections. He has a strong personality olfactory elegantly colored almost sumptuous wild rose, black currant, plum, licorice alternating with tones of musk, black truffle and graphite. The taste is round, fresh and graceful with dowry barely perceptible tannin's and haunting echo of bramble fruits. A wine of great elegance to the heart, a drink of great charm."

100 Cases, 12.5% alcohol

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