

Formaglini Vineyards 2014 Estate Pinot Noir

92 Points, Wine Spectator: “Expressive rose petal and raspberry aromas open to elegantly complex and polished black cherry, orange zest and black tea flavors that linger on the long finish.” – Tim Fish

*"Formaglini is lovely, brooding ... has a long finish and the aromatics are dynamic. I find them equally elegant and feral and there's a core of salinity in the aromatics that I feel gives this Pinot a nice umami quality on the nose. I find it a deeply interesting!" - R.H. Drexel, Contributor for **Robert M. Parker Jr.'s Wine Journal***

David de Lancellotti, the WineGrower's, 2014 Insight: Ideal. Exceptional. Maturing as much as three weeks early. Broke the previous record for heat during the growing season. Nighttime temperatures high enough to continue ripening without heat stress on the vines. Harvest began around September 12, roughly two weeks earlier than normal, although some of the warmer sites began during the first week of September. Conditions remained mostly dry through September with some rain at the end of the month. However, the rains were viewed as more of a nuisance than an actual problem or challenge, and ultimately, helped to reduce pH levels and lower the rapidly rising sugar accumulation. Three clones were de-stemmed prior to crush - Pommard, 777, 118. 828 clone was whole clustered, which provides the wine a bit of wood structure.



The Formaglini Vineyards La Quercia Block 2014 Pinot Noir exudes a classic Oregon style as well as beautiful feminine mystique. It is a wonderful wine expressing the terra and cool climate of the Willamette Valley. The wine is bursting with cherry and lavender. It is deliciously drinkable today and even more time in the bottle, a second layer of texture will develop generating even more character.

Terroir: The Formaglini Vineyards La Quercia Pinot Noir is produced from the estate vineyard of the same name. The four-acre sloped vineyard sits high atop Calkins Lane in the heart of Oregon's Willamette Valley. Soils are sedimentary consisting primarily of sand and granite gravel. This site is planted with a mixture of Pinot Noir clones 777, 828, 115, and Pommard. When blended, the grouping creates a unique, site specific complexity producing a signature wine profile each year.

150 cases. \$49 per bottle.

www.formaglinivineyards.com * 503-351-0528 * info@formaglinivineyards.com

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"The 2014 vintage in Oregon may be remembered as the vintage of a lifetime." - Wine Business

