

Formaglini Vineyards 2015 Estate Pinot Noir



WineGrower David de Lancellotti's 2015 Vintage Recap: To sum it up ... this vintage was all about high yields and exceptional quality. Bud break came early in March and it was a race from there. The 2015 harvest was the earliest on record for Formaglini. It was hot. It was dry. Every action was followed with the words, "We have never done this so early before." Vines worked hard struggling to find the water they needed. Rain came at the end of August, similar to the 2013 vintage. But, this time it was for the better -- moistening the parched, drought-ridden soils, and refreshing the vines well before they neared ripeness. September 2015 was one of the coolest I can remember. Overall, the quality was very good with a yield of three to four tons per acre and solid sugars, but enough acid to balance it.

The 2015 Pinot Noir is a bigger, deeper wine reflecting the season's heat; but, with the mark of all Formaglini wines, the right amount of acid making the wine a beautiful compliment with any type of food. It is a soulful, cherry and spice layered Pinot Noir with balanced acids and lower tannins. This 2015 Formaglini Pinot drinks like the beauty of Oregon coupled with the wisdom of Italy -- a true Formaglini expression.

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.

125 cases. \$49 per bottle.

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