

Formaglini Vineyards 2015 Insieme Cuvee

Terroir: The Formaglini Vineyards Insieme Cuvee is a beautiful blend hailing from our award-winning La Quercia Block Pinot Noir blended with Lagrein. David de Lancellotti's passion for Italian experiences led him to plant the cult Italian grape, Lagrein; thus creating this unheralded red wine blend showcasing the Chehalem Mountains terroir in an Old World wine style. 75% Pinot Noir, 25% Lagrein.

Tasting Notes: Deep dark garnet red characterizes the Lagrein grape, which is finely balanced with our 828 Pinot Noir clone. Complex, spicy-fruity aromas on the nose spotlighting red berries, plums, dried figs, hints of chocolate, and a slightly smoky note. On the palate, the wine gives meaty tannins and pronounced robust structure, yet a silky, soft fullness with a lusciously long finish.

David de Lancellotti's 2015 Insight: The 2015 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.

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.



