

2011 AURORA PINOT NOIR



“Baking spice, brown sugar and sweet balsamic accompany aromas of tobacco, lavender, graphite and violet. The silky entry is touched with spice and pepper and the long lean tannins persist through the finish.”

-WINEMAKER LUISA PONZI

PRODUCTION:

200 six packs

RELEASE DATE:

September 2013

SUGGESTED RETAIL PRICE:

\$100.

NATIONAL DISTRIBUTION BY:

Wilson Daniels Ltd.

VINTAGE 2011: Early April budbreak was followed by a month of cool weather stalling growth throughout a wet spring and the wettest June on record resulting in small yields. The summer continued to be the coolest in 17 years and as we approached the fall the anxiety was palpable in the Willamette Valley. As the birds arrived in Hitchcock numbers we were well into the late part of October when Mother Nature blessed us with two straight weeks of dry, clear, warm days nudging the fruit into perfect ripeness.

VINEYARDS: This Pinot Noir is crafted exclusively with fruit from Ponzi's LIVE Certified Sustainable Aurora Vineyard.

FERMENTATION: All of the fruit was hand sorted and destemmed. Fermented in small lots with five days of cold soak to increase aroma and color, the peak temperatures reached 90 degrees. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before undergoing a 7 day post-fermentation maceration to increase structure and length. This wine was aged in French oak barrels (50% new), for 20 months. It was racked and bottled by gravity without filtration or fining and was aged in bottle for five months before its release. Alcohol is 13.3%. Finished pH is 3.72. or fining and was aged in bottle for five months before its release. Alcohol is 13.3%. Finished pH is 3.72.