

2011 PONZI PINOT NOIR



“Spiced notes of fresh nutmeg, dark chocolate, sandalwood and black pepper are prominent on the nose. These aromas transition to cola, vanilla and cassis in the mouth. Plush and juicy acidity, soft texture and black cherry finish with pronounced and broad tannins.”

-WINEMAKER LUISA PONZI

PRODUCTION:
7,840 cases

RELEASE DATE:
July 2013

SUGGESTED RETAIL PRICE:
\$35.

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.

VINTAGE 2011: The season started quite late and wet with budbreak finally revealing itself in early May. A heavier than normal crop was thinned down to handle the late season, but even into the last part of August there was not significant heat to convince us that everything would get ripe enough.

We thinned again at veraison (color change) and headed into September with cool, wet weather. As we were about to lose all hope towards the beginning of October, the sun decided to shine! A beautiful Indian summer saved this “Miracle Vintage” and though we were picking into the middle of November, the fruit was ripe and sound. This vintage will be remembered as the latest on record to date. It resembles, in structure, fruit intensity and color, the beautiful 1999 vintage.

VINEYARDS: This Pinot Noir is a blend of LIVE Certified Sustainable fruit from Ponzi’s Madrona, Aurora,

Avellana and Abetina Vineyards, as well as certified sustainable fruit from Alloro, Fruithill, Linda Vista, Lazy River, Gemini, Gran Moraine, Lemelson, Sunset View, Menefee, Wahle, Walnut Ridge and Zenith Vineyards.

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°F. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before lightly pressing at dryness. This wine was aged in French oak barrels (25% new) for 11 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 3.74.