

2011 PONZI PINOT NOIR RESERVE



“Initial aromas of maple candy, baked cherry and smoked meats precede savory notes, bay laurel and black licorice. The mouth is focused and elegant with touches of huckleberry crumble, cola and spice. The finish is persistent and bright.”

-WINEMAKER LUISA PONZI

PRODUCTION:

2,100 six packs

RELEASE DATE:

September 2013

SUGGESTED RETAIL PRICE:

\$60.

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 a blend of LIVE Certified Sustainable fruit from Ponzi's Aurora, Abetina and Avellana Vineyards, as well as fruit from Linda Vista, Lazy River, Walnut Ridge and Lemelson 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 undergoing a seven day post-fermentation maceration to increase structure and length. This wine was aged in French oak barrels (50% new), for 20 months then racked and bottled by gravity without filtration or fining. The wine was aged in bottle for five months before its release. Alcohol is 13.7%. Finished pH is 3.68.