

2012 AURORA PINOT NOIR



“An explosive nose of sambuca, sassafrass, coffee, sweet Italian plum along with a spice box of nutmeg, star anise, ginger and cola. The palate is full and seamless. Baker’s chocolate, blueberry, lavender and tea lead to a long and balanced finish.”

-WINEMAKER LUISA PONZI

PRODUCTION:

240 six packs

RELEASE DATE:

September 2014

SUGGESTED RETAIL PRICE:

\$100.

NATIONAL DISTRIBUTION BY:

Wilson Daniels Ltd.

VINTAGE 2012: On the heels of the late and cool 2010 and 2011 vintage, 2012 was a welcome sight! Although the season started with a wet and long spring weather, the summer brought dry and warm conditions. From July through mid October there were only trace amounts of precipitation. Days were warm, but nights stayed cool giving us beautiful ripeness and sugar, but maintaining bright acidity. Crops were low, due to the wet spring, causing the intensity of flavor to be increased. 2012 is being hailed as an “epic” vintage in Oregon wine history and the wines are proving that to be true.

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 13.9%. Finished pH is 3.59