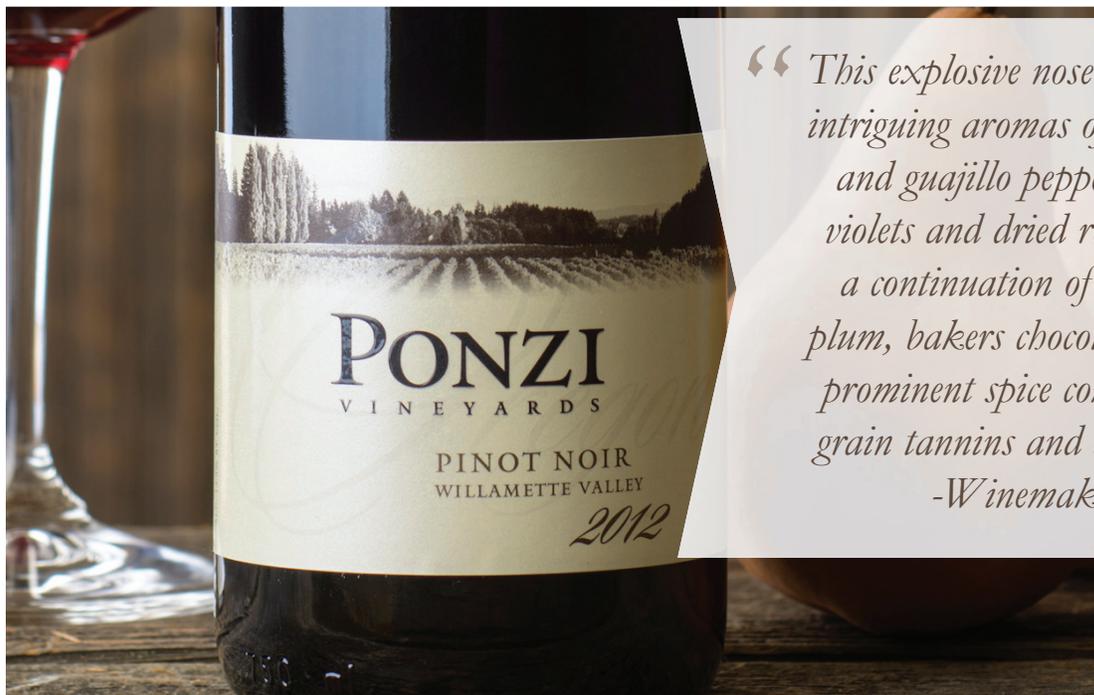


## 2012 PONZI PINOT NOIR



“ This explosive nose lifts from the glass with intriguing aromas of sweet tobacco, cayenne and guajillo pepper, graphite and cedar, violets and dried rose petal. The palate is a continuation of the nose with Italian plum, bakers chocolate, black pepper and a prominent spice component leading to fine grain tannins and a long luxurious finish. ”  
-Winemaker Luisa Ponzi

**PRODUCTION:**  
8,000 cases

**RELEASE DATE:**  
August 2014

**SUGGESTED RETAIL PRICE:**  
\$40.

**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.

**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 (35% 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 3.68.

**VINEYARDS:** This Pinot Noir is a blend of LIVE Certified Sustainable fruit from Ponzi’s Madrona, Aurora, and Avellana Vineyards, as well as certified sustainable fruit from Bieze, Gemini, Gran Moraine, Lemelson, Linda Vista, Menefee, Sufi, Walnut Ridge and Zenith Vineyards.