

2012 PONZI TAVOLA PINOT NOIR



“Warm aromas of ripe plum, cola, tobacco and cayenne frame the floral notes of violet and dried rose petal in the nose. The plush and silky mouth shows spicy black cherry and sweet almond while the juicy acidity and soft tannins make this wine dangerously approachable.”

-WINEMAKER LUISA PONZI

PRODUCTION:
12,000 cases

RELEASE DATE:
April 2014

SUGGESTED RETAIL PRICE:
\$25.

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 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, while maintaining bright acidity. Crops were low, due to the wet spring, increasing the intensity of flavor. 2012 is being hailed as an “epic” vintage in Oregon wine history and the wines are proving that to be true.

VINEYARDS: The 2012 Tavola Pinot Noir is produced from LIVE Certified Sustainable Ponzi Aurora, Avellana and Madrona Vineyards, as well as sustainably-grown vineyards in the Dundee Hills, Yamhill-Carlton and Eola Hills AVAs.

FERMENTATION: All fruit is sorted then destemmed to 1.5–3 ton fermenters. An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. The fermenters were aerated or punched down twice a day, then lightly pressed just before dryness to ensure a softer, fruit forward style. The wine was aged in French oak for 11 months (20% new). A barrel selection is made for Tavola, then racked and bottled by gravity without fining or filtration. This wine has been bottle aged for seven months before release. Alcohol is 13.4%.