

2012 PONZI VIGNETO PINOT NOIR



“Dark chocolate, caramelized fig, chipotle and molasses dominate this distinct nose. The mouth evolves from bright acidity and firm tannins framed by notes of coriander, black currant and ground pepper to a long and supple finish tinged with caramelized notes.”

-WINEMAKER LUISA PONZI

PRODUCTION:

230 six packs

RELEASE DATE:

September 2014

HISTORY: The Vigneto Pinot Noir bottling is an opportunity to showcase our partnership with long-standing growers and spotlight sites that stand out each vintage. With this cuvée we acknowledge the work that comes from adept vine management and uncompromising standards. Vigneto is the best of the best from our grower vineyards.

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 single vineyard cuvée is crafted exclusively with Pinot noir from LIVE Certified Sustainable Gemini 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 3.61.