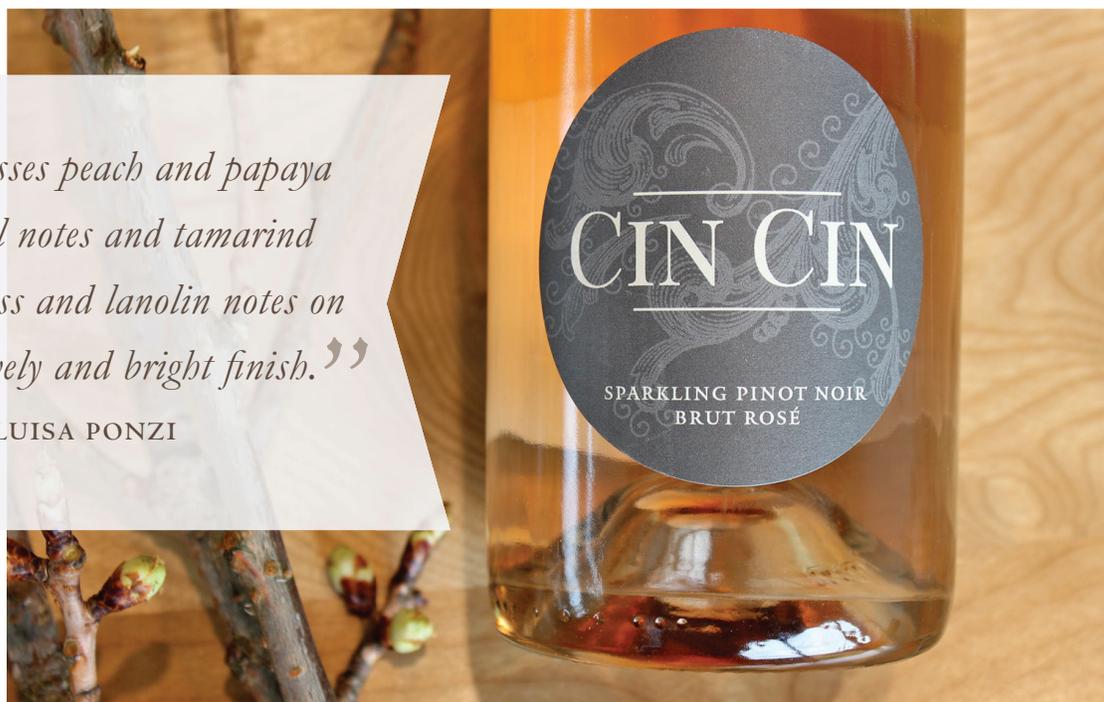


2013 PONZI CIN CIN BRUT ROSÉ

“This complex nose expresses peach and papaya aromas with white floral notes and tamarind paste. Sultanas, lemongrass and lanolin notes on the mouth lead to the lively and bright finish.”

—WINEMAKER LUISA PONZI



RELEASE DATE:

April 2016

SUGGESTED RETAIL PRICE:

\$45

AVAILABILITY:

Winery exclusive

VINTAGE 2013: The season started with a warm spring bringing an early bud break. From that point the growing season remained warm and dry leading us to believe we would have an early, uneventful harvest. All went as planned until the last week in September when the tail end of a Japanese typhoon dropped close to 6 inches of rain on the valley and completely saturated the vineyards. This is when it got interesting! Having seen many wet vintages in Oregon we had some ideas on how to handle it; using helicopters to dry the vines, multiple picking passes, extensive sorting before destemming and very careful winemaking among other methods. October saved us with three long weeks of dry, breezy days allowing the fruit left on the vines to reach optimum flavor without any dilution from rain.

HISTORY: Our first sparkling wine production was in 1996. From that experience, and realization of the skill and labor that goes into sparkling wine, it was not repeated until 2008. That particular year was the first vintage at our new winery and a real cause for celebration. We have been making small lots of sparkling ever since!

VINEYARDS: A blend of Pinot Noir and Chardonnay, the fruit comes from our highest elevation site at Merten Vineyards and our oldest vines at the original Estate Vineyard.

FERMENTATION: The base wines were pressed and fermented at cool temperatures in stainless steel with no malolactic fermentation. Bottled in the winter of 2014 and disgorged in March 2016.