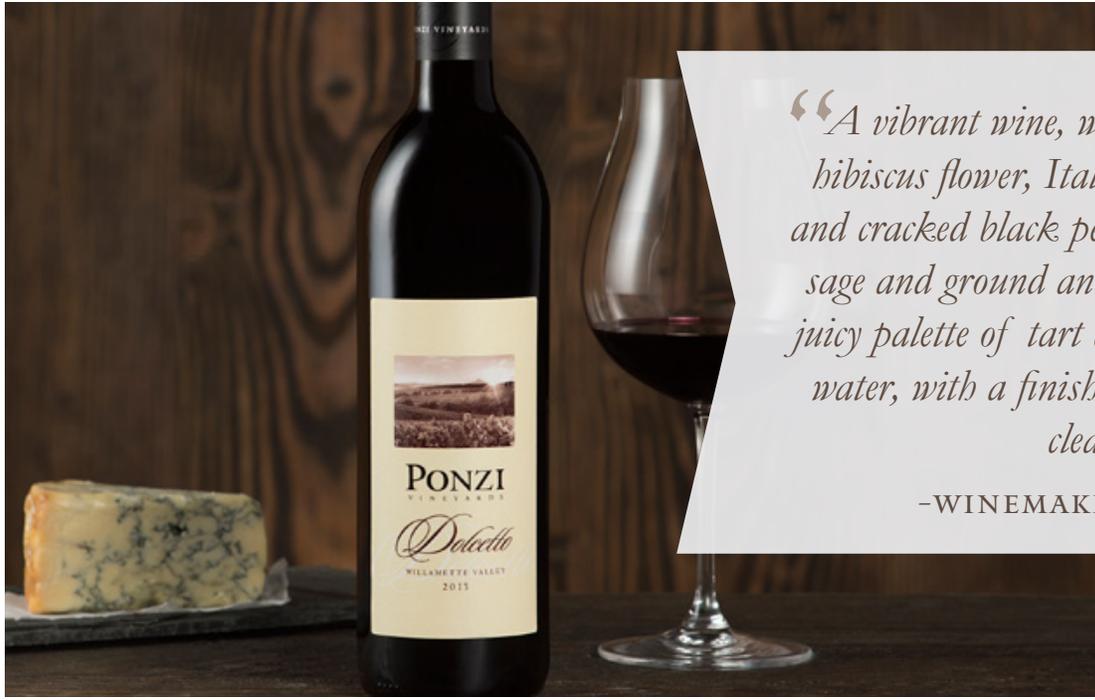


2013 PONZI DOLCETTO



“A vibrant wine, with aromatics of dried hibiscus flower, Italian plum, ground cocoa and cracked black pepper. Spices of nutmeg, sage and ground ancho pepper give way to a juicy palette of tart cherry, lavender and rose water, with a finish of chalky tannins and clean slate.”

-WINEMAKER LUISA PONZI

AVAILABILITY:

Contact winery or visit ponzinvines.com

HISTORY: Dolcetto is the second varietal in the Ponzi family’s Italian series. Sharing the spotlight with Ponzi Arneis, Dolcetto also has roots in the Piedmont region of Northern Italy. It is an early ripening varietal with great color and spicy flavors. The family planted some of Oregon’s first Dolcetto in 1992 at their Aurora Vineyard. Luisa feels that Dolcetto is a promising varietal for Oregon as it is so adaptable to Oregon’s climatic conditions.

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: The fruit for this Dolcetto is from our Aurora Vineyard in the Chehalem Mountains AVA and is LIVE Certified Sustainable.

FERMENTATION: The delicate grapes were hand-picked, sorted and destemmed. Fermentation temperatures did not exceed 90°F. The wine was pressed before dryness and moved to neutral French oak. Malolactic fermentation is complete and the wine was barrel aged for 18 months before bottling. The finished alcohol is 13.5%.