

## 2013 PONZI MADRONA PINOT NOIR



“Tamarind, cola, ginger, grenadine and coriander leap from the glass followed by notes of cocoa powder and pepper. The mouth is true to the nose adding a hint of fennel seed and baklava to the sweet core and solid tannin structure.”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*October 2015*

**NATIONALLY DISTRIBUTED BY:**

*Vintus*

**HISTORY:** This debut bottling of remarkable Pinot noir from Madrona Vineyard, showcases the consistently stunning fruit from these 30-year-old vine. The vineyard was named for the madrone trees which surround the 10-acre site.

**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.

**VINEYARDS:** This single vineyard cuvée is crafted exclusively with Pinot noir from LIVE Certified Sustainable Madrona 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 (25% new), for 20 months. It was raked 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 3.61.