

2013 PONZI PINOT NOIR RESERVE



“This wine balances power and grace perfectly with a nose of bay leaf, chicory, currants, black licorice and roasted hazelnut leading to a sweet fruit palate of amaretto and minerality. The persistent finish is defined by long tannins.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

November 2016

SUGGESTED RETAIL PRICE:

\$65.

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 Pinot noir is a blend of LIVE Certified Sustainable fruit from Ponzi's Aurora, Abetina and Madrona Vineyards, as well as fruit from Linda Vista, Kason, Zenith and Walnut Ridge.

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 (30% 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 13.6%. Finished pH is 3.55.