

2013 PONZI PINOT NOIR ROSÉ



“ This dynamic nose shows a wide range of aromatics from guava, passionfruit, watermelon to midnight jasmine, rose water and hibiscus tea. The bright lively mouth has hints of lemon zest, ripe raspberry and pie cherry which frame the mouthwatering acidity. ”

-WINEMAKER LUISA PONZI

PRODUCTION:
760 cases

RELEASE DATE:
February 2014

SUGGESTED RETAIL PRICE:
\$20.

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.

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. In the end the white wines, which were mostly picked before the rains, show the traits of a warmer vintage with lush fruit to balance the vibrant acidity.

VINEYARDS: The 2013 Pinot Noir Rosé is a blend of fruit from high elevation sites Merten and Dion Vineyard, and saignée from Ponzi's finest Pinot noir lots.

FERMENTATION: The fruit was destemmed and macerated for 24 hours before pressing to stainless steel for fermentation. The fermentation was cool and long and malolactic was inhibited to retain the bright, fresh fruit character. Alcohol is 13.2%. Finished pH is 3.2. Residual sugar is 1.0g/L.