

2014 PONZI ABETINA PINOT NOIR



“Spicy notes of nutmeg, cinnamon and vanilla frame this nose. The mouth follows with bay rum, dark chocolate and cedar notes leading to firm and persistent tannins to finish. Jam packed with everything needed to carry this wine for years.”

—WINEMAKER LUISA PONZI

RELEASE DATE: *November 2016* **SUGGESTED RETAIL PRICE:** *\$105.* **PRODUCTION:** *220 six packs* **NATIONALLY DISTRIBUTED BY:** *Vintus*

VINTAGE 2014: Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain! 2014 was, however, the warmest season on record in the Willamette Valley. Interestingly this was not due to high maximum temperatures, but rather higher than normal minimum temperatures. A warm spring and a little rain gave us an early bud break and the season maintained warm temperatures throughout. Nighttime temperatures were well above normal accelerated ripening despite large crop loads and harvest began at the very beginning of September. The dry weather inhibited disease pressure allowing us to receive a bountiful, clean and quite ripe vintage.

HISTORY: Abetina sits on a spectacular east-facing slope planted in 1975 as part of a clonal test conducted by Oregon State University. 22 different Pinot noir clones are planted side-by-side on this two-acre site. These vines consistently produce the most profound and distinct Pinot noir of all our vineyards. This single vineyard offering is only produced in select vintages.

VINEYARDS: This Pinot noir is crafted exclusively with fruit from Ponzi's LIVE Certified Sustainable Abetina Vineyard, planted on Laurelwood soils in the Chehalem Mountains AVA.

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 (50% new), for 20 months. It was racked and bottled by gravity without filtration or fining and was aged in bottle for 5 months before its release. Alcohol is 14.8%. Finished pH is 3.66.