

## 2014 PONZI CLASSICO PINOT NOIR



“ Notes of hickory, white pepper and blackberry bramble erupt from the fragrant nose. Lavender, dark chocolate and sarsaparilla follow, leading to a lush mouth of dark cherry and velvety soft tannins balanced with juicy acidity. The finish lingers tinged with red fruit. ”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**  
*September 2016*

**SUGGESTED RETAIL PRICE:**  
*\$43.*

**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 temps 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.

**VINEYARDS:** This Pinot noir is a blend of LIVE Certified Sustainable fruit from Ponzi's Aurora and Avellana and Vineyards, as well as Paloma, Alloro, Gemini, Le Cadeau, Sufi, Thistle, Lazy River, Bieze, Sunset View Ranch and Zenith Vineyards.

**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°F. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before lightly pressing at dryness. This wine was aged in French oak barrels (35% new) for 11 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 13.8%. Finished pH is 3.68.