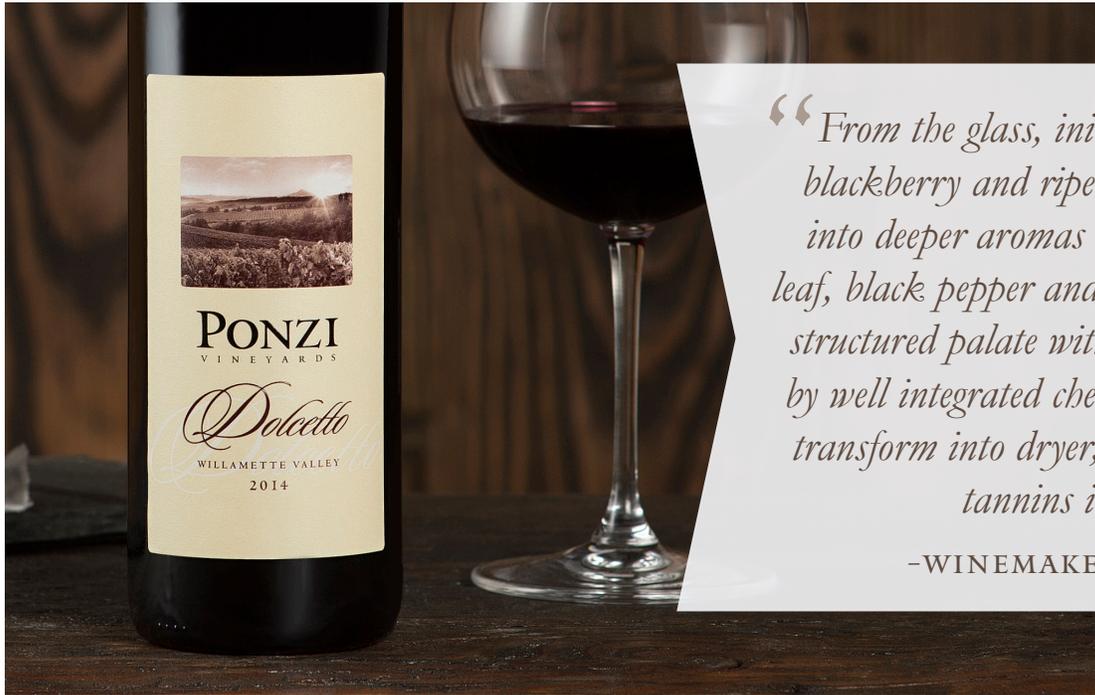


2014 PONZI DOLCETTO



“From the glass, initial hints of bramble, blackberry and ripe Bing cherry transition into deeper aromas of leather, dry tobacco leaf, black pepper and graphite. A beautifully structured palate with core fruit, surrounded by well integrated chewy tannins at first, that transform into dryer, finer grain and lasting tannins in the finish.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

August 2016

SUGGESTED RETAIL PRICE:

\$30.

AVAILABILITY:

Contact winery or visit ponzivines.com

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. The white wines of 2014 showcase the warm season with an excess of fruit character ranging from tropical to floral.

HISTORY: Dolcetto is the second varietal in the Ponzi family's Italian series. Sharing the spotlight with Ponzi Arneis, Dolcetto also has roots in the Piedmont region of Northern

Italy. It is an early ripening varietal with great color and spicy flavors. The family planted some of Oregon's first Dolcetto in 1992 at their Aurora Vineyard. Luisa feels that Dolcetto is a promising varietal for Oregon as it is so adaptable to Oregon's climatic conditions.

VINEYARDS: The fruit for this Dolcetto is from our Aurora Vineyard in the Chehalem Mountains AVA and is LIVE Certified Sustainable.

FERMENTATION: The delicate grapes were hand-picked, sorted and destemmed. Fermentation temperatures did not exceed 90°F. The wine was pressed before dryness and moved to neutral French oak. Malolactic fermentation is complete and the wine was barrel aged for 18 months before bottling. The finished alcohol is 13.8%.