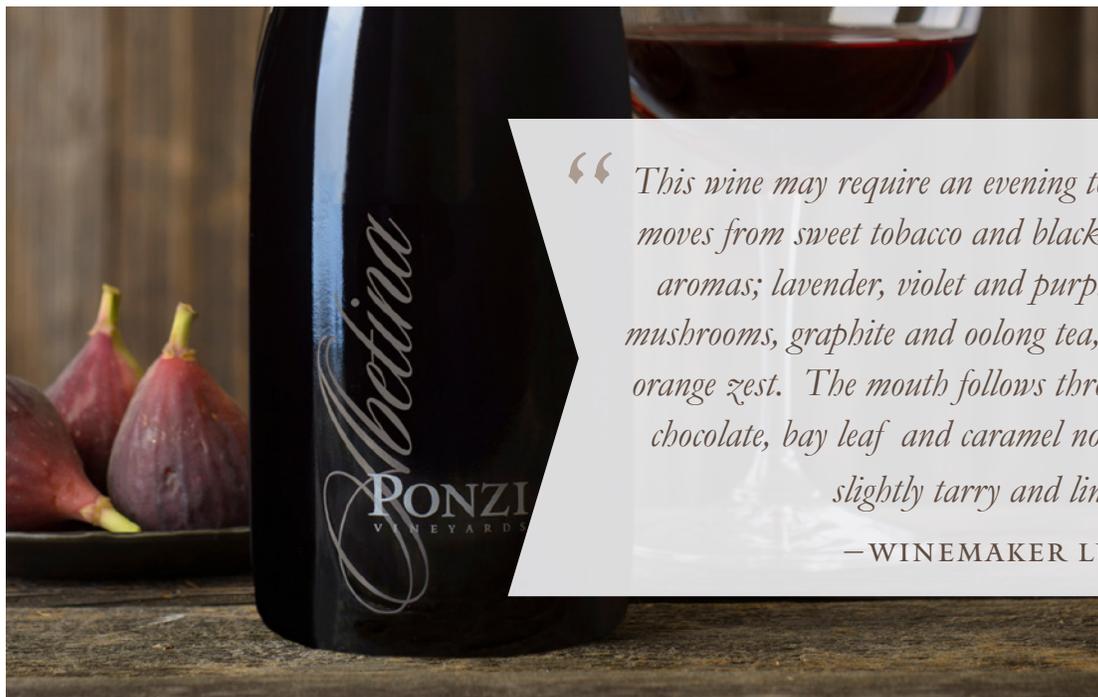


2015 PONZI ABETINA PINOT NOIR



“ This wine may require an evening to fully unfold. The nose alone moves from sweet tobacco and black cherries to an array of floral aromas; lavender, violet and purple rose to forest floor, crimini mushrooms, graphite and oolong tea, all laced with anise, mint and orange zest. The mouth follows through with layers of bittersweet chocolate, bay leaf and caramel notes. The tannins are present, slightly tarry and linger on and on. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:
November 2017

SUGGESTED RETAIL PRICE:
\$105.

PRODUCTION:
280 six packs

NATIONALLY DISTRIBUTED BY:
Vintus

VINTAGE 2015: 2015 will be remembered in Oregon by its cooperative nature. Our earliest vintage since 1992, was marked by a warm and mild winter, early bud break at the end of March and exceptional conditions throughout bloom, flower and fruit set. The summer was dry and warm encouraging early picks of white varieties and rosé sites to retain fresh acidity. The temperature dropped and September was one of the coolest on record allowing the pristine fruit to be picked at perfect ripeness with slightly higher yields than normal. The harvest wrapped up at the beginning of October allowing vineyard workers and winemakers the unusual opportunity to enjoy the remainder of the fall season! This vintage will show these beautiful conditions by the intensity of fruit flavor, but the balance and acidity will keep the wines nuanced and elegant. A truly gorgeous year for the Willamette Valley.

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 14.3%. Finished pH is 3.66.