NOTES FROM LUISA

2015 PONZI AURORA PINOT NOIR

Release Date: November 2017

Suggested Retail Price: $105.

Production: 280 six packs

National Distribution 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 varietals 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.

Vineyards: This Pinot noir is crafted exclusively with fruit from Ponzi’s LIVE Certified Sustainable Aurora 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 five months before its release. Alcohol is 14.2%. Finished pH is 3.59

“A perfumed nose of bay rum, hazelnut cream and bakers chocolate prelude a palate of cacao, cola and black currant. The blackberry, brambly mouth is framed by bright acidity and dusty tannins.”

– Winemaker Luisa Ponzi