

2015 PONZI SPARKLING BRUT ROSÉ



“An appealing nose of tangerine, orange creamsicle, dried strawberry, shaved white truffles and apple blossom. The bright citrusy mouth is laced with grapefruit, balsa and salty, chalky tannins.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

Fall 2019

SUGGESTED RETAIL PRICE:

\$50.

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 sparkling wine is 100% Pinot Noir from fruit grown at our highest elevation site at Merten Vineyards.

FERMENTATION: The base wines were pressed and fermented at cool temperatures in stainless steel with no malolactic fermentation. Bottled in the winter of 2016 and disgorged in June of 2019 with a 5 g/L dosage.