

## 2015 PONZI CLASSICO PINOT NOIR



“Aromas of ripe raspberry and black cherry are accentuated by crushed Mediterranean herbs of lavender, sage, rosemary and black tea. On the palate, dusty tannins are woven into hints of roasted coffee. Mouthwatering acidity is balanced by almond sweetness.”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**  
*May 2018*

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

**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.

**VINEYARDS:** This Pinot noir is a blend of LIVE Certified Sustainable fruit from Ponzi's Aurora, Avellana and Madrona Vineyards, as well as Paloma, Sufi, Gemini, Lazy River, Bieze, Wahle, Zenith and Sunset View Ranch 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 13.7%. Finished pH is 3.68.