

2015 PONZI DOLCETTO



“Aromas of Amarena cherries, spiced plum, cassis, and lilac lead to a mouth of ripe dark fruit, coffee, ripe raspberry, and brioche. The finish is long and the tannins linger on and on.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

February 2018

SUGGESTED RETAIL PRICE:

\$30.

AVAILABILITY:

Contact winery or visit ponzivineyards.com

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.

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.

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

FERMENTATION: The 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%.