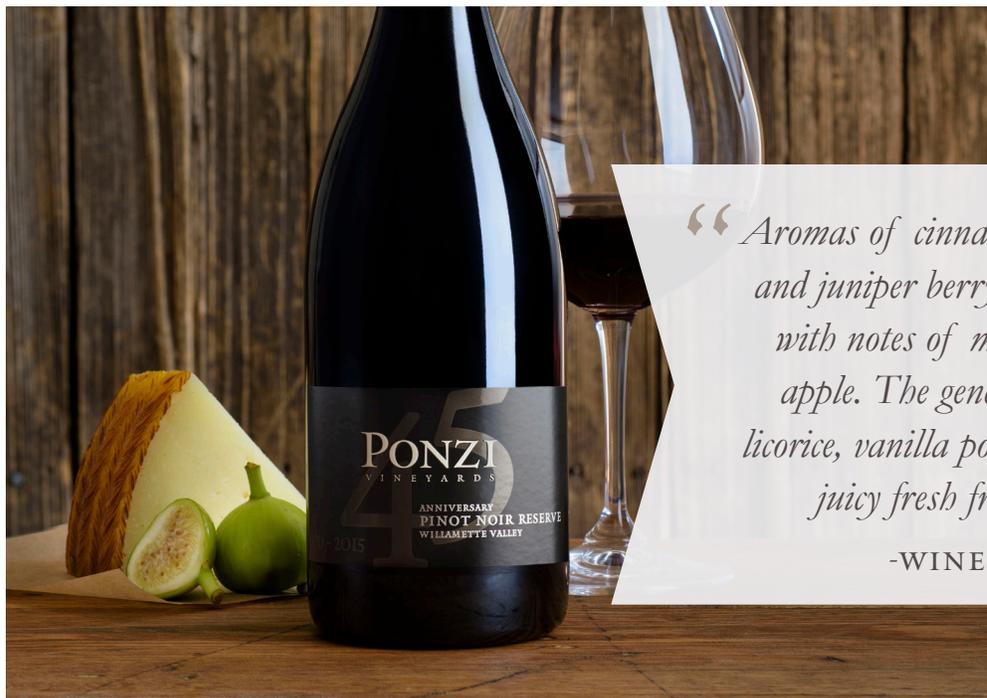


2015 PONZI PINOT NOIR RESERVE



“Aromas of cinnamon bark, mulled spices, chai tea, and juniper berry leap from the glass intermingled with notes of maple syrup, nutmeg, and baked apple. The generous mouth has notes of black licorice, vanilla powder, and a salinity that balances juicy fresh fruit with dusty, light tannins.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

February 2018

SUGGESTED RETAIL PRICE:

\$65.

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 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: Fruit for the Reserve was sourced from Ponzi Vineyards' Aurora, Abetina, and Avellana Vineyards on Laurelwood soils in the Chehalem Mountains AVA. Additional lots were from Zenith and Bieze Vineyards in the Eola-Amity AVA.

FERMENTATION: All of the fruit was hand sorted and destemmed. Fermented in small lots with 5 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 (30% 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 14.2%. Finished pH is 3.52.