

## 2015 PONZI PINOT NOIR ROSÉ



“Ethereal aromatics of magnolia, hibiscus, wild strawberry, jasmine and rainwater blend with slightly savory hints of lemon thyme and white pepper on the nose. The seamless palate of apple (think Envy or Pink Lady), slight honey notes and juicy acidity make this a refreshing, but serious Pinot noir rosé.”

—WINEMAKER LUISA PONZI

RELEASE DATE:  
February 2016

SUGGESTED RETAIL PRICE:  
\$22.

**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:** The 2015 Ponzi Pinot Noir Rosé is a blend of fruit from high elevation Merten and Dion Vineyards, blended with fruit from our original 45-year-old vines at the Estate Vineyard.

**FERMENTATION:** The fruit was destemmed and macerated for 24 hours before pressing to stainless steel for fermentation. The fermentation was cool and long and malolactic was inhibited to retain the bright, fresh fruit character. Alcohol is 13.2%. Finished pH is 3.24. Residual sugar is 1.7 g/L.