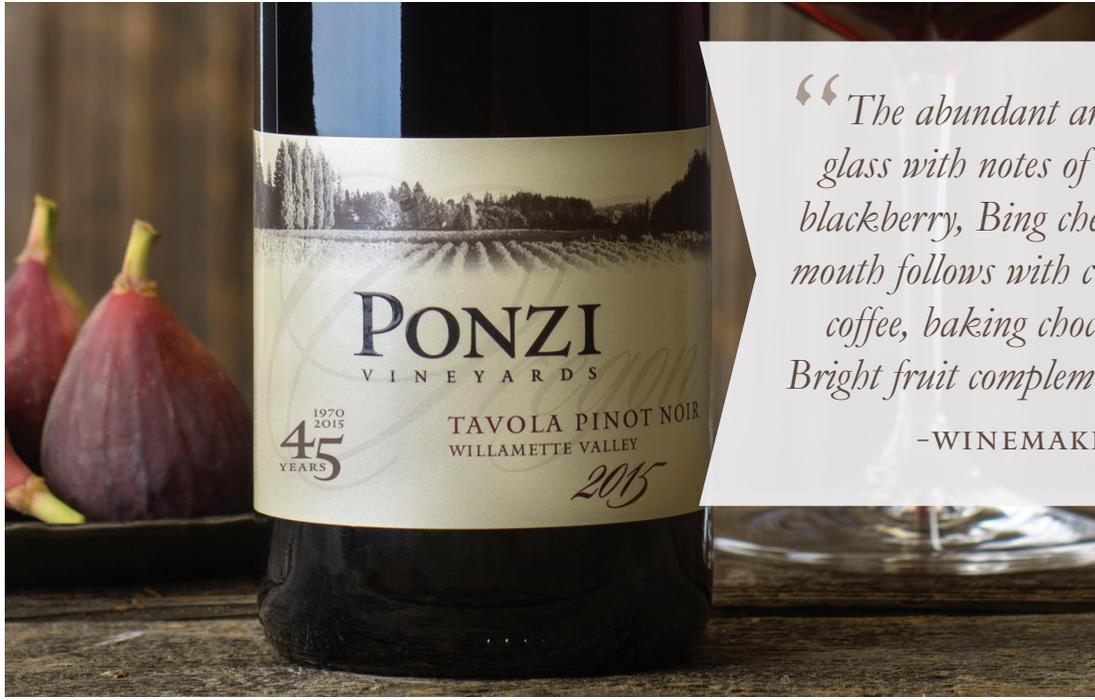


2015 PONZI TAVOLA PINOT NOIR



“The abundant aromatics leap from the glass with notes of blueberry, caramelized blackberry, Bing cherry and peppercorn. The mouth follows with complex flavors of roasted coffee, baking chocolate and turned earth. Bright fruit complements soft tannins to finish.”

—WINEMAKER LUISA PONZI

RELEASE DATE:

November 2016

SUGGESTED RETAIL PRICE:

\$27.

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: The 2015 Tavola Pinot Noir is produced from Ponzi's LIVE Certified Sustainable Avellana Vineyard, as well as other sustainably-grown vineyards in the Chehalem Mountains, Yamhill-Carlton and Eola-Amity Hills AVAs.

FERMENTATION: All fruit is sorted then destemmed to 1.5–3 ton fermenters. An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. The fermenters were aerated or punched down twice a day, then lightly pressed just before dryness to ensure a softer, fruit forward style. The wine was aged in French oak for 11 months (20% new). A barrel selection is made for Tavola, then racked and bottled by gravity without fining or filtration. This wine has been bottle aged for 4 months before release. Alcohol is 13.6%