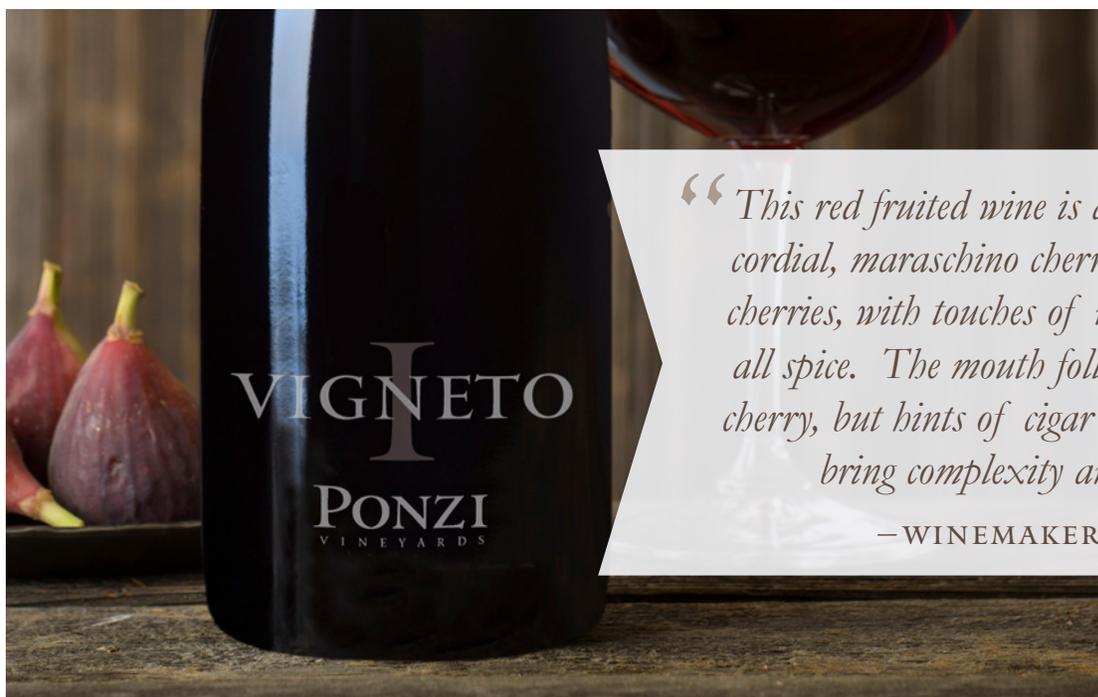


2015 PONZI VIGNETO PINOT NOIR



“ This red fruited wine is all about cherries; cherry cordial, maraschino cherries and chocolate covered cherries, with touches of raspberry, cinnamon and all spice. The mouth follows suit loaded with red cherry, but hints of cigar box, cedar and rosemary bring complexity and depth of flavor. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

November 2017

SUGGESTED RETAIL PRICE:

\$80.

PRODUCTION:

200 six packs

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 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.

HISTORY: The Vigneto Pinot Noir bottling is an opportunity to showcase our partnership with long-standing growers and spotlight sites that stand out each vintage. With this cuvée we acknowledge the

work that comes from adept vine management and uncompromising standards. Vigneto is the best of the best from our grower vineyards.

VINEYARDS: This single vineyard cuvée is crafted exclusively with Pinot noir from LIVE Certified Sustainable Wahle Vineyard in the Yamhill-Carlton AVA.

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 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 (50% 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 3.72.