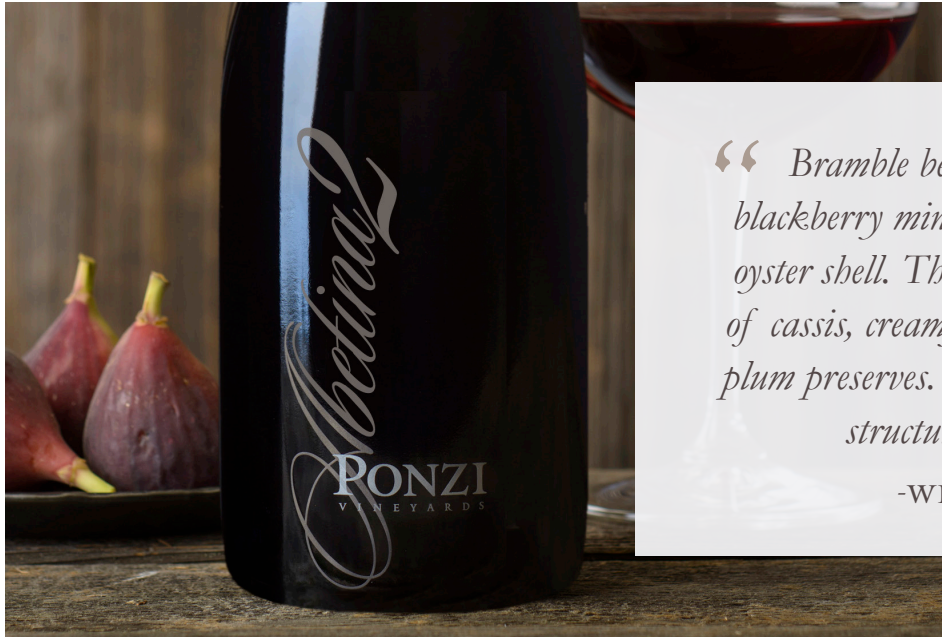


2016 PONZI ABETINA II PINOT NOIR



“ Bramble berry, chocolate, basil, rose petal and blackberry mingle with fresh aromatics of sea air and oyster shell. The mouth is generous and full with notes of cassis, creamy dulce de leche, nutmeg, hazelnuts and plum preserves. Balanced acidity and fine tannins bring structure and length to the long finish. ”

-WINEMAKER LUISA PONZI

RELEASE DATE:

Spring 2019

SUGGESTED RETAIL PRICE:

\$110.

HISTORY: For decades, Ponzi Abetina Vineyard, born as a clonal experiment for Oregon State University in the mid-1970s, has produced an impressive Pinot noir with unique and complex flavors. So enthralled by the success at Abetina, in 2005 an exact duplicate was planted at Ponzi's stunning Aurora Vineyard. The experimental collection of more than 20 Pinot noir clones was planted to the same soil, elevation and aspect as Abetina. With the added element of youth, the Abetina 2 block at Aurora Vineyard gives this cuvée unparalleled vibrancy and depth.

VINTAGE 2016: For the last three years we have been defining the new normal with early vintages in the Willamette Valley. 2016 jumped out of the gate with bud break a full 3 weeks earlier than what we are accustomed to. Flowering was condensed by a heat spell and an early summer gave us beautiful warm temperatures until August when it heated up. Harvest arrived later that month and was in full swing by early September. All fruit was in the door by the first part of October. Fruit quality was immaculate with absolutely no disease pressure. Fruit set was small due to the short flowering time.

Berry size was also small resulting in lower yields and gorgeously intense fruit. I would liken 2016 to the 2006 vintage where we saw lush, beautiful wines with unexpected elegance and acidity, but in achingly short supply. Truly, a stellar vintage for Oregon.

VINEYARDS: This single vineyard cuvée is crafted exclusively with Pinot noir from the Abetina 2 block at Ponzi's LIVE Certified Sustainable Aurora Vineyard.

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 raked and bottled by gravity without filtration or fining and was aged in bottle for five months before its release. Alcohol is 14.2%. Finished pH is 3.7.