

2016 PONZI SPARKLING BRUT ROSÉ



“This attractive nose of mandarin, kumquat, rose petal, pink peppercorn, orange peel and salty sea air leads to a mouth equally enticing; strawberry parfait, candied lemon, beeswax and a touch of anise finishing with a cranberry bright acid giving freshness and finesse”

-WINEMAKER LUISA PONZI

RELEASE DATE:

Winter 2020

SUGGESTED RETAIL PRICE:

\$50.

NATIONAL DISTRIBUTION BY:

Vintus

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 sparkling wine is 100% Pinot Noir from fruit grown at our highest elevation site at Merten Vineyards.

FERMENTATION: The base wines were pressed and fermented at cool temperatures in stainless steel with no malolactic fermentation. Bottled in the winter of 2016 and disgorged in July, 2020 with a 3 g/L rate of dosage.