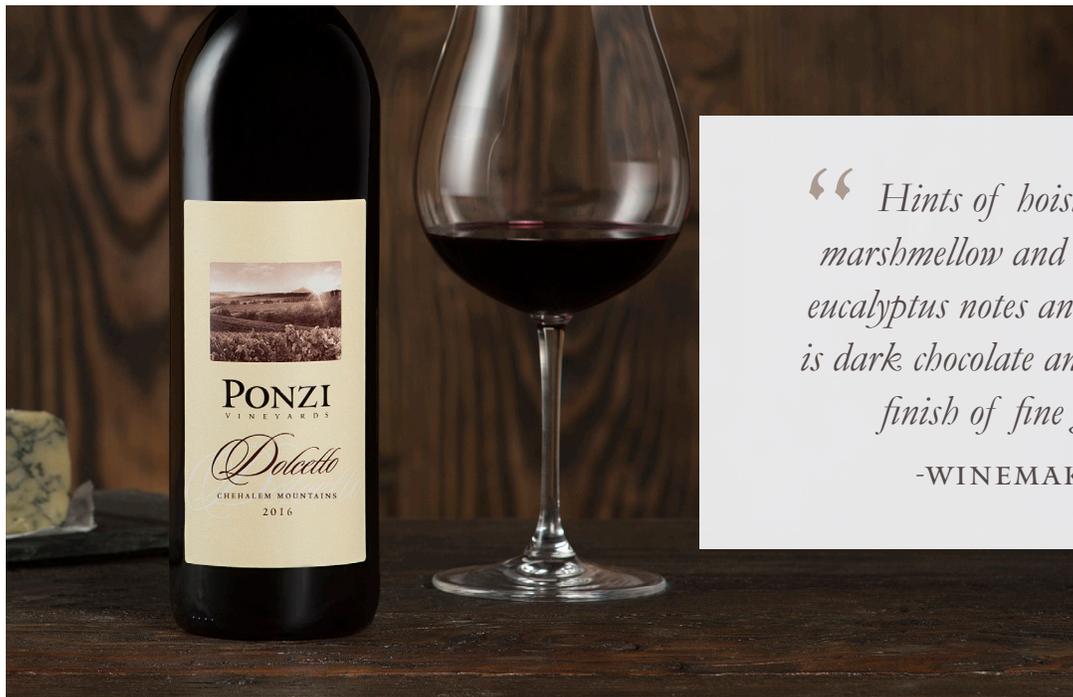


## 2016 PONZI DOLCETTO



“ Hints of boisin, cloves, caramelized marshmallow and biscotti mingle with bright eucalyptus notes and pipe tobacco. The mouth is dark chocolate and Asian spices leading to a finish of fine grain, present tannin. ”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*Fall 2018*

**SUGGESTED RETAIL PRICE:**

\$32.

**NATIONALLY DISTRIBUTED 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.

**HISTORY:** Dolcetto is the second varietal in the Ponzi family's Italian series. Sharing the spotlight with Ponzi Arneis, Dolcetto also has roots in the Piedmont region of Northern Italy. It is an early ripening varietal with great color and spicy flavors. The family planted some of Oregon's first Dolcetto in 1992 at their Aurora Vineyard.

**VINEYARDS:** The fruit for this Dolcetto is from our Aurora Vineyard in the Chehalem Mountains AVA and is LIVE Certified Sustainable.

**FERMENTATION:** The grapes were hand-picked, sorted and destemmed. Fermentation temperatures did not exceed 90°F. The wine was pressed before dryness and moved to neutral French oak. Malolactic fermentation is complete and the wine was barrel aged for 18 months before bottling. The finished alcohol is 13.9%.