

## 2016 PONZI MADRONA PINOT NOIR



“ *A striking nose of warm spice: cardamom, star anise, clove, cinnamon stick and vanilla, is laced with savory notes of coriander, rosemary and fir needle. The mouth follows with molasses and gingersnap, spice cake and cola. The juicy acidity, salinity and chalky tannins keep the palate fresh and the finish long with a lingering spiciness.* ”

— WINEMAKER LUISA PONZI

### RELEASE DATE:

*Spring 2019*

### SUGGESTED RETAIL PRICE:

*\$107.*

**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:** Producing consistently remarkable Pinot noir, the 30-year-old Madrona Vineyard is planted entirely to own-rooted Pommard clone. The vineyard was named for the madrone trees which surround the 10-acre site.

**VINEYARDS:** This single vineyard cuvée is crafted exclusively with Pinot noir from LIVE Certified Sustainable Madrona Vineyard grown on Laurelwood soil.

**FERMENTATION:** 50% of the fruit was hand-sorted and destemmed and 50% was whole cluster. 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 five months before its release. Alcohol is 14.4% and pH is 3.7.