

## 2016 PONZI PINOT NOIR ROSÉ



“A beautiful nose of rose petal, red apple, vanilla and a touch of pink peppercorn transitions to a full mouth with hints of blood orange zest, panna cotta and pomegranate. The mouth watering finish is reminiscent of a watermelon hard candy.”

—WINEMAKER LUISA PONZI

**RELEASE DATE:**

*February 2017*

**SUGGESTED RETAIL PRICE**

\$22

**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 aching short supply. Truly, a stellar vintage for Oregon.

**VINEYARDS:** The 2016 Ponzi Pinot Noir Rosé is a blend of fruit from high elevation Merten and Dion Vineyards, blended with fruit from our original 45-year-old vines at the Estate Vineyard.

**FERMENTATION:** The fruit was destemmed and macerated for 24 hours before pressing to stainless steel for fermentation. The fermentation was cool and long and malolactic was inhibited to retain the bright, fresh fruit character. Alcohol is 13.2%. Finished pH is 3.14. Residual sugar is 3.3 g/L.