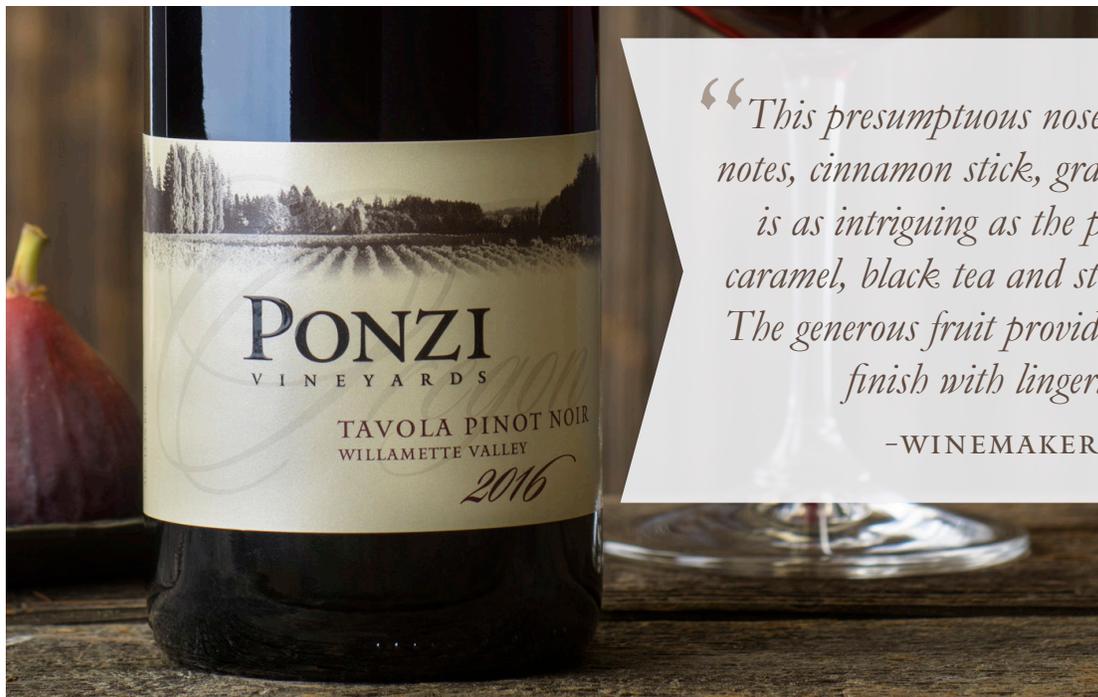


2016 PONZI TAVOLA PINOT NOIR



“This presumptuous nose of brambly blackberry notes, cinnamon stick, graham cracker and lavender is as intriguing as the palate which gives salted caramel, black tea and strawberry balsamic notes. The generous fruit provides a silky middle and soft finish with lingering spicy tannins.”

-WINEMAKER LUISA PONZI

RELEASE DATE:
December 2017

SUGGESTED RETAIL PRICE:
\$27.

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 Tavola Pinot Noir is produced from Ponzi's LIVE Certified Sustainable Avellana Vineyard, as well as other sustainably-grown vineyards in the Chehalem Mountains, Yamhill-Carlton and Eola-Amity Hills AVAs.

FERMENTATION: All fruit is sorted then destemmed to 1.5–3 ton fermenters. An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. The fermenters were aerated or punched down twice a day, then lightly pressed just before dryness to ensure a softer, fruit forward style. The wine was aged in French oak for 11 months (20% new). A barrel selection is made for Tavola, then racked and bottled by gravity without fining or filtration. This wine has been bottle aged for 4 months before release. Alcohol is 13.8%