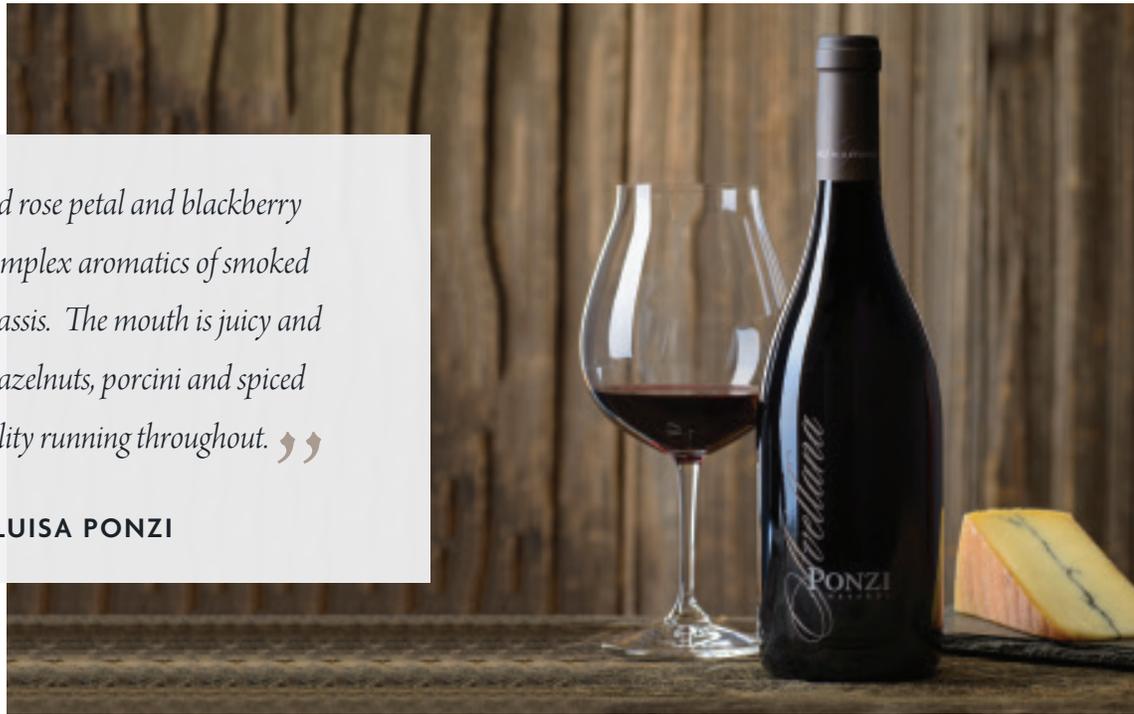


2017 PONZI AVELLANA PINOT NOIR

JAMES SUCKLING 94 | WINE SPECTATOR 93

“ This intense nose of violet, dried rose petal and blackberry explodes from the glass with complex aromatics of smoked paprika, sage, ancho chile and cassia. The mouth is juicy and generous tinged with roasted hazelnuts, porcini and spiced plum and a granite minerality running throughout. ”

—WINEMAKER LUISA PONZI



RELEASE DATE:

Fall 2019

SUGGESTED RETAIL PRICE:

\$105

VINTAGE 2017: The 2017 vintage was a welcome throw-back to more classic vintage years after the previous five warm years. The winter was unusually cold and snowy. That extended into a cool spring, delaying bud break by a few weeks into April and bloom following suit in late June. The summer came dry and warm, for the most part, though we saw plenty of grey skies due to smoke from fires in the north and east. Fortunately, the Willamette Valley was spared any effect from the smoke and may have even benefited from some protection from sunburn in the hottest part of the summer. Set was very large, so judicious fruit thinning was required to maintain quality and control volume. Harvest began in late September and long mild days ensued. Cool nights kept acids brilliant and bits of rain here and there ensured beautiful conditions for ripe, clean fruit with mature skin and seed tannin. Reminiscent of recent vintages--2010 and 2011--this vintage will be one to enjoy immediately and for the long term.

VINEYARDS: This Pinot noir is crafted exclusively with fruit from Ponzi's LIVE Certified Sustainable Avellana Vineyard. This vineyard is planted to dozens of clones of Pinot Noir.

FERMENTATION: All of the fruit was hand sorted and destemmed. 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%. Finished pH is 3.69.