

2017 PONZI SPARKLING BRUT ROSÉ



“ Wild strawberry and vanilla meringue mingled with passion fruit and candied orange peel waft from this beautiful nose. The mouth holds notes of melon, membrillo and wet slate. Beautiful richness balanced by bright acidity. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

fall 2021

SUGGESTED RETAIL PRICE:

\$50

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 sparkling wine is 100% Pinot Noir from fruit grown at our highest elevation site at Merten Vineyards.

FERMENTATION: The base wines were pressed and fermented at cool temperatures in stainless steel with no malolactic fermentation. Bottled in the winter of 2016 and disgorged in July, 2020 with a 5 g/L rate of dosage with 2018 PB.