

2017 PONZI DOLCETTO



“ This complex nose initially shows black pepper, blueberry compote, allspice and clove aromatics mingling with higher toned notes of Ranier cherry, baker chocolate and tobacco. Floral hints of jasmine and rose petal along with savory aromas of anise pollen, oregano and clay dust further intrigue. The mouth opens with dark cherry, dried cranberry and tamarind notes, but compelling flavors of cedar, juniper and sage frame the fine grain tannins laced with minerality to finish this structured palate. ”

-WINEMAKER LUISA PONZI

RELEASE DATE:
Summer 2019

SUGGESTED RETAIL PRICE:
\$25.

VINTAGE 2017: The 2017 vintage was a welcome throwback 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.

HISTORY: Dolcetto is the second varietal in the Ponzi family's Italian series. Sharing the spotlight with Ponzi Arneis, Dolcetto also has roots in the Piedmont region of Northern Italy. In Oregon, it is a late ripening varietal normally with great color and spicy flavors. The family planted some of Oregon's first Dolcetto in 1992 at their Aurora Vineyard.

VINEYARDS: The fruit for this Dolcetto is planted on Laurelwood soil from our Aurora Vineyard in the Chehalem Mountains AVA and is LIVE Certified Sustainable.

FERMENTATION: The grapes were hand-picked and sorted. Half of the fruit was destemmed and the other half was fermented with 50% whole cluster. Fermentation temperatures did not exceed 90°F. The wine was pressed before dryness and moved to neutral French oak. Malolactic fermentation is complete and the wine was barrel aged for 18 months before bottling. Alcohol 12.9% pH 3.57 TA 5.8