

2017 PONZI LAURELWOOD PINOT NOIR



“Bursting with aromatics of jasmine tea, sassafras, sweet cherry and dusty rose and lavender, this wine persists with notes of clove, amareno cherries, pomegranate and biscotti in the layered and silky palate, finishing seamless and long.”

—WINEMAKER LUISA PONZI

SUGGESTED RETAIL PRICE:

\$45

DISTRIBUTION:

Vintus

AVAILABILITY:

Spring 2021

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.

VINEYARDS: This Pinot Noir is a blend of fruit from the Laurelwood District AVA; Ponzi's Aurora, Avellana and Madrona Vineyards along with Gemini, Alloro, Paloma and Sufi Vineyards. All LIVE Certified Sustainable.

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°F. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before lightly pressing at dryness or soon after. This wine was aged in French oak barrels (20% new) for 14 months. It was racked and bottled by gravity and aged in bottle for 10 months before its release. Alcohol is 14.1%. Finished pH is 3.6.