

2017 PONZI PINOT NOIR ROSÉ



“ This intriguing nose of wild strawberries, candied orange peel, and struck flint mingle with floral aromas of chamomile, gardenia leaf, crushed rose petal, and cherry blossom. The mouth is bright and balanced with a notes of Kaffir lime, cardamom, and a gingery sweetness to finish. ”

-WINEMAKER LUISA PONZI

RELEASE DATE:

February 2018

SUGGESTED RETAIL PRICE:

\$23.

NATIONALLY DISTRIBUTED BY:

Vintus

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: The 2017 Ponzi Pinot Noir Rosé is a blend of fruit from high elevation Merten Vineyards, blended with old vine fruit from Dion Vineyards and Ten Peaks Vineyard, a beautiful cool site outside in the coast range.

FERMENTATION: The fruit was destemmed and macerated for 24 hours before pressing to stainless steel for fermentation. The fermentation was cool and long and malolactic was inhibited to retain the bright, fresh fruit character. A portion was fermented in neutral Pinot Noir oak barrels and allowed to complete malolactic to add a touch of creaminess to the mid palate. Alcohol is 13.0%. Finished pH is 3.29. Residual sugar is 3.0 g/L.