

2017 PONZI VIGNETO PINOT NOIR



“ Complex aromatics of black peppercorn, powdered bakers chocolate, amarena cherries, lavender, roasted coffee, cured meats and cassis precede a spicy palate with notes of juniper, coriander, thyme, chicory and black olive. The tannins are beautiful, slightly rustic and very long. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Fall 2019

SUGGESTED RETAIL PRICE:

\$82.

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 single vineyard cuvée is crafted exclusively with Pinot noir from Paloma Vineyard. Paloma is the home vineyard of Luisa Ponzi and, her husband, Eric Hamacher. It is a beautiful site, sitting at 880' elevation and facing east, it is nestled in the Chehalem Mtns. The soil is Laurelwood and it is planted Clonal Massale with over 22 different Pinot Noir clones in a field blend. The site is named for the multitude of Paloma (doves in Spanish) who also call it home.

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 raked and bottled by gravity without filtration or fining and was aged in bottle for five months before its release. Alcohol 13.8% pH 3.6 TA 5.5.