

2017 PONZI VIGNETO II PINOT NOIR

“*Bright, sweet red cherry is at the core of the aromatics with spicy notes of mesquite, ancho powder, cayenne, cola and fennel mingled throughout. The mouth is focused with a touch of salted chocolate and impressive length.*”

-WINEMAKER LUISA PONZI



RELEASE DATE:

Fall 2019

SUGGESTED RETAIL PRICE:

\$82.

VINTAGE 2016: 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 Sufi Vineyards in the Chehalem Mtns AVA. This 80 acre site on Laurelwood soil is planted at over 800' elevation and is consistently one of the favorites of the cellar.

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 racked and bottled by gravity without filtration or fining and was aged in bottle for five months before its release. Alcohol 14.2% pH 3.6 TA 5.5.