

2017 PONZI PINOT NOIR RESERVE



“ This perfumed nose holds spice notes of clove, anise and cinnamon underlaid by lilac, lavender and cherry wood aromatics. The mouth is focused and structured with long tannins laced with chocolate nibs, sweet bing cherries and rich notes of dried fig and black tea. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:
Fall 2020

SUGGESTED RETAIL PRICE:
\$65

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: Fruit for the Reserve was sourced entirely from our Estate vineyards in the newly designated Laurelwood District AVA. Barrels were selected from Ponzi's Aurora, Abetina, Madrona and Avellana Vineyards for this Reserve blend.

FERMENTATION: All of the fruit was hand sorted and destemmed. Fermented in small lots with 5 days of cold soak to increase aroma and color, the peak temperatures reached 90 degrees. 40% of this blend was fermented with whole clusters. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before undergoing a post-fermentation maceration to increase structure and length. This wine was aged in French oak barrels (30% new), for 20 months. Alcohol is 14.4 %, finished pH is 3.7 and 5.5 g/L TA.