

2017 PONZI TAVOLA PINOT NOIR



“ Beautiful aromatics of blackberry, cinnamon stick, dried cranberry and cedar jump from the glass. The mouth is supple with strawberry, balsamic reduction, lavender, thyme and cocoa powder; finishing with soft tannins laced with black licorice. ”

— WINEMAKER LUISA PONZI

RELEASE DATE:

January 2019

SUGGESTED RETAIL PRICE:

\$27.

NATIONALLY DISTRIBUTED BY:

Vintus

VINTAGE 2017: After five years of warm vintages, 2017 was a welcome throwback to a more classic growing season. 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 Tavola Pinot Noir is produced from Ponzi's LIVE Certified Sustainable Avellana Vineyard, as well as other sustainably-grown vineyards in the Chehalem Mountains, Yamhill-Carlton and Eola-Amity Hills AVAs.

FERMENTATION: All fruit is sorted then destemmed to 1.5-3 ton fermenters. An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. The fermenters were aerated or punched down twice a day, then lightly pressed just before dryness to ensure a softer, fruit-forward style. The wine was aged in French oak for 11 months (20% new). A barrel selection is made for Tavola, then racked and bottled by gravity without fining or filtration. This wine has been bottle aged for 4 months before release. Alcohol is 13.7%.