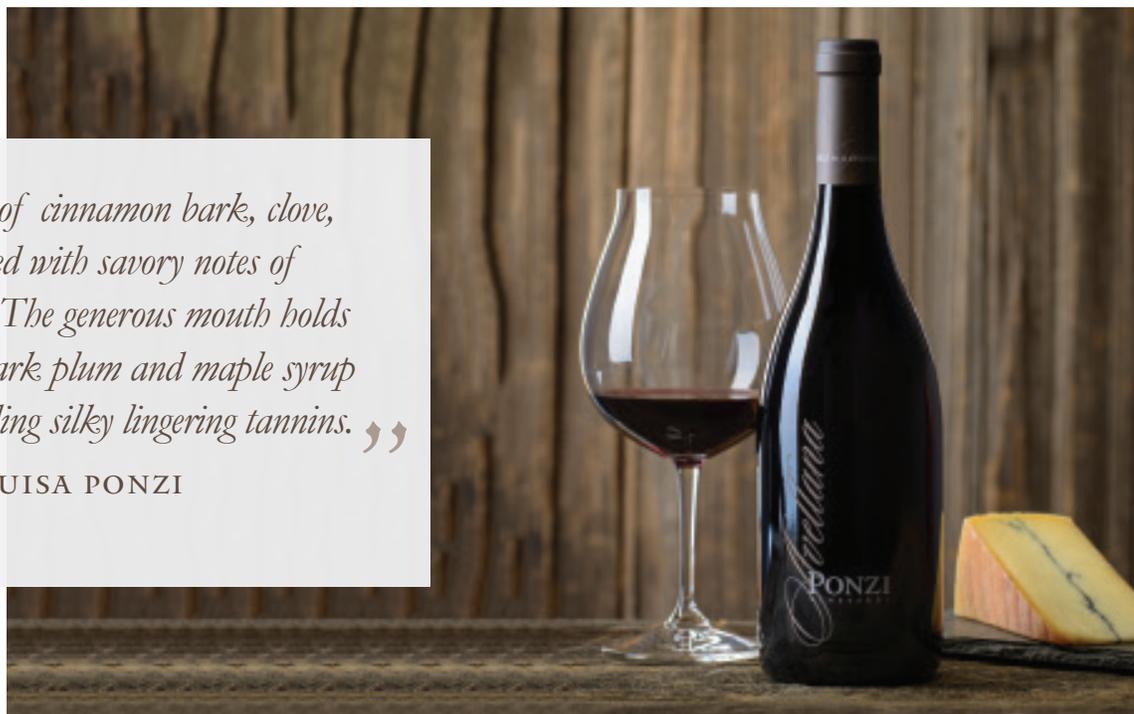


2018 PONZI AVELLANA PINOT NOIR

“ This spicy nose wafts aromas of cinnamon bark, clove, allspice and paprika mingled with savory notes of sagebrush, cedar and lavender. The generous mouth holds flavors of blueberry compote, dark plum and maple syrup with a flinty freshness surrounding silky lingering tannins. ”

—WINEMAKER LUISA PONZI



RELEASE DATE:

Fall 2020

SUGGESTED RETAIL PRICE:

\$105

VINTAGE 2018: Certain vintages make winemakers feel irrelevant; the 2018 vintage in the Willamette Valley was just that. The weather conditions throughout the growing season remained so ideal that the fruit came into the winery in pristine condition, perfectly and slowly ripened to intense flavor and maturity, all the winemaker needed to do was step aside and allow gorgeous wines to happen. The season began with each milestone hit at the expected time (bud break mid-April, flowering mid-June and fruit set in mid-July). The warm and dry summer had us all believing we were in for another early vintage and ripening due to heat stress, but early September rains allowed the vines a drink and cooler nights slowed down ripening to allow the fruit to be picked when perfectly ready. The white wines are aromatic and fresh with great fruit intensity and the reds are deeply colored with beautiful tannin structure, spicy dark fruits flavors and inherent balance. These wines should be pretty amazing on release, but have all that's needed to take some age and evolution.

VINEYARDS: This Pinot noir is crafted exclusively with fruit from Ponzi's LIVE Certified Sustainable Avellana Vineyard. This vineyard is planted to dozens of clones of Pinot Noir.

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 is 13.8%. Finished pH is 3.69.