

2018 PONZI DOLCETTO



“ *An inviting nose of spice and floral notes; lavender, violet and lilac mingle with aromas of mouth carries through with clove, brown sugar and paprika notes, but holds some fresh acidity to balance the chalky and slightly tarry tannins. Easy drinking and beautiful!* ”

-WINEMAKER LUISA PONZI

RELEASE DATE:
Winter 2020

SUGGESTED RETAIL PRICE:
\$25.

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.

HISTORY: Dolcetto is the second varietal in the Ponzi family's Italian series. Sharing the spotlight with Ponzi Arneis, Dolcetto also has roots in the Piedmont region of Northern Italy. In Oregon, it is a late ripening varietal normally with great color and spicy flavors. The family planted some of Oregon's first Dolcetto in 1992 at their Aurora Vineyard.

VINEYARDS: The fruit for this Dolcetto is planted on Laurelwood soil from our Aurora Vineyard in the Chehalem Mountains AVA and is LIVE Certified Sustainable.

FERMENTATION: These grapes were whole cluster fermented using a carbonic method to retain beautiful fruit and structure. Fermentation temperatures did not exceed 80°F. The wine was pressed before dryness and moved to neutral French oak. Malolactic fermentation is complete and the wine was barrel aged for 18 months before bottling. Alcohol 14% pH 3.6 TA 5.6