

2018 PONZI LAURELWOOD PINOT NOIR

JAMES SUCKLING 94 | WINE SPECTATOR: 93 | OWEN BARGREEN 92 | WINE ENTHUSIAST: EDITOR'S CHOICE 92



“ This generous nose is full of cassis, violets, anise and ripe blueberry aromas. Savory notes of rosemary, fir forest and prominent white pepper spice are interlaced throughout. The plush palate holds red and blue fruit, cocoa nibs, molasses and tobacco, honey and salted caramel. The velvety mouth leads to long, fine grained tannins. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

spring 2022

SUGGESTED RETAIL PRICE:

\$45

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 a blend of fruit from the Laurelwood District AVA; Ponzi's Avellana and Linda Vista Vineyards along with Paloma, Sufi, and Buteo Vineyards. All LIVE Certified Sustainable.

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°F. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before lightly pressing at dryness or soon after. This wine was aged in French oak barrels (30% new) for 14 months. It was racked and bottled by gravity and aged in bottle for 10 months before its release. Alcohol is 14.1%. Finished pH is 3.64 and a Titratable acidity of 5.6 g/L.