

# 2018 PONZI TAVOLA PINOT NOIR

JAMES SUCKLING 92 | WINE SPECTATOR 91 | VINOUS: 90 | WINE ENTHUSIAST EDITOR'S CHOICE 91



“ Forward notes of sweet cherry, blueberry, smoked paprika and cedar lead to a full mouth of generous dark fruit including raspberry compote, black currant, cracked black pepper and salted caramel finishing with lingering plush tannins. ”

—WINEMAKER LUISA PONZI

**RELEASE DATE:**

*Fall 2020*

**SUGGESTED RETAIL PRICE:**

\$27.

**NATIONALLY DISTRIBUTED BY:**

*Vintus*

**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:** The 2018 Ponzi Tavola Pinot Noir is produced from LIVE Certified Sustainable Ponzi Aurora and Avellana Vineyards, as well as sustainably-grown vineyards in the Chehalem Mtns, Yamhill-Carlton, Dundee Hills and Eola Hills AVAs.

**FERMENTATION:** All fruit is sorted then destemmed to 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. Alcohol 13.8% pH 3.56 TA 5.4