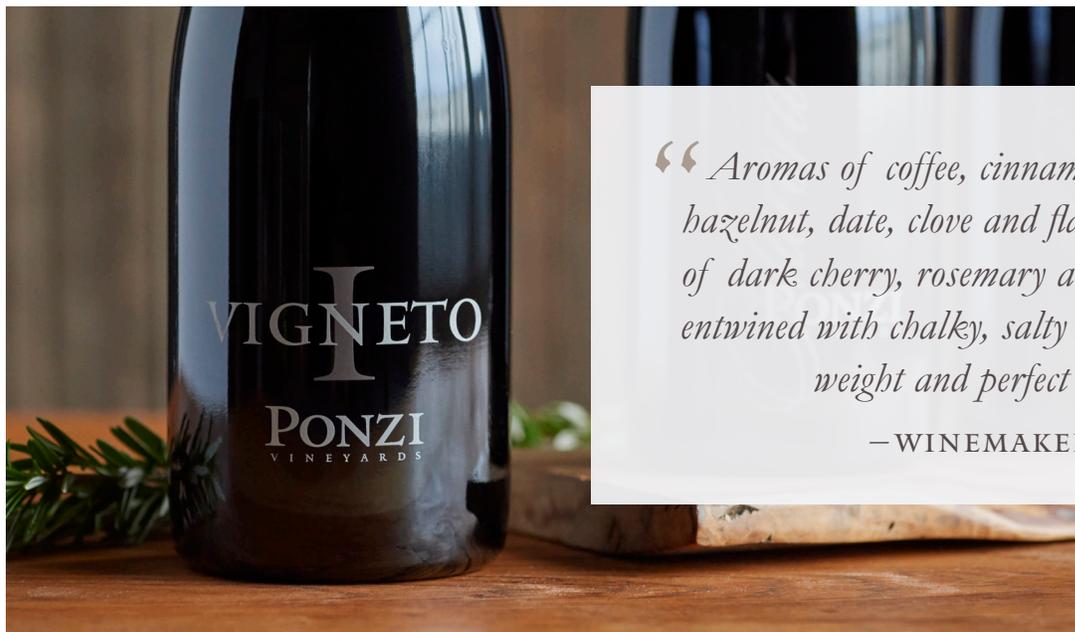


2018 PONZI VIGNETO PINOT NOIR



“Aromas of coffee, cinnamon, dark chocolate, roasted hazelnut, date, clove and flan lead to a surprising mouth of dark cherry, rosemary and bright notes of citrus rind entwined with chalky, salty tannins, beautiful mid palate weight and perfect balance throughout.”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Fall 2020

SUGGESTED RETAIL PRICE:

\$82.

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 single vineyard cuvée is crafted exclusively with Pinot noir from Paloma Vineyard. Paloma is the home vineyard of Luisa Ponzi and, her husband, Eric Hamacher. It is a beautiful site, sitting at 880' elevation and facing east and south, it is nestled in the Laurelwood District AVA. The soil is Laurelwood and it is planted Clonal Massale with over 22 different Pinot Noir clones in a field blend. The site is named for the multitude of Paloma (doves in Spanish) who also call it home.

FERMENTATION: 50% of the fruit was hand sorted and destemmed and 50% was left whole cluster. 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 and was aged in bottle for 10 months before its release. Alcohol 13.8% pH 3.7 TA 5.5g/L