

2019 PONZI AURORA PINOT NOIR



“ Floral notes of violets, rose petals along with spice notes of cinnamon, roasted coffee, dark chocolate and tobacco jump from the glass leading to a full mouth of saffras, cloves, ripe raspberry and salted caramel. Sage, bay and juniper give savory hints throughout the long focused finish with dusty fine grained tannins. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:
spring 2023

SUGGESTED RETAIL PRICE:
\$110

VINTAGE 2019: This is the ‘Throwback Vintage’, a reminder of more classic Oregon vintages and the reason our parents, Dick and Nancy, came here over 50 years ago. A mild summer, with just a hint of humidity, brought us into Fall with dry weather into September. We began picking sparkling and Rosé fruit then the dance began between clear sunny skies and rainy days. Chardonnay and Pinot Noir slowly ripened and was harvested in waves between the rainy and sunny days, retaining beautiful acidity and freshness. The pace was reasonable with plenty of time to enjoy our crew from around the globe and appreciate the Fall. We completed vintage late October and were astounded by the lovely wines in our cellar. These are elegant, low alcohol wines fully expressing what the Willamette Valley can achieve in a cooler vintage. It was a year where winemakers were required to draw on past harvests and put into practice lessons learned. Experience definitely mattered in this vintage.

VINEYARDS: This Pinot noir is crafted exclusively with fruit from Ponzi’s LIVE Certified Sustainable Aurora Vineyard in the Laurelwood District AVA.

FERMENTATION: 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 (37% 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 14%. Finished pH is 3.5.