

2019 PONZI AVELLANA PINOT NOIR

96 JAMES SUCKLING



“ This wine shows the indulgent side of Pinot Noir; spiced cherry, dark chocolate, tobacco, black currant and dried roses spring from the glass. The mouth is plush and rich with star anise, nutmeg, white pepper with a long textured finish. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

fall 2022

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 Avellana Vineyard. This vineyard was planted in 2006 to over 20 different clones of Pinot Noir bringing a wide spectrum of aromas, flavors and complexity to the wines.

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 degrees. The fermenters were aerated or manually punched down twice a day (for 12-20 days) and pressed at dryness to preserve the fresh fruit character. This wine was aged in French oak barrels (25% new), for 20 months. It was racked and bottled by gravity without filtration or fining and was aged in bottle for 12 months before its release. Alcohol is 14.5%. Finished pH is 3.55.