

2019 PONZI DOLCETTO



“ This spicy nose of dried ancho and chipotle floats from the glass laced with espresso, dried lilac, black licorice and Italian plums. The mouth is black raspberry and sweet cream, pretty acidity and long chalky tannins. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Fall 2021

SUGGESTED RETAIL PRICE:

\$35

VINTAGE 2019: This is the 'Throwback Vintage', a reminder of 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 through 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. 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. 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 fruit for this Dolcetto is planted on Laurelwood soil from our Aurora Vineyard in the Laurelwood District AVA and is LIVE Certified Sustainable.

FERMENTATION: These grapes were whole cluster fermented using a carbonic method to retain beautiful fruit and structure. Fermentation temperatures did not exceed 80°F. The wine was pressed before dryness and moved to neutral French oak. Malolactic fermentation is complete and the wine was barrel aged for 18 months before bottling. Alcohol 13.4% pH 3.67 TA 6.9g/L