2019 PONZI LAURELWOOD PINOT NOIR

93 JAMES SUCKLING

"This perfumed nose shows beautiful spice notes of black pepper, nutmeg and mesquite with floral aromas of lavender and dried rose petal. Ripe blueberry, raspberry and blackberry bramble mingle throughout. The mouth mimics the nose with spice notes, maple, black cherry reduction and dried sage. Chocolate nibs, malted and cinnamon frame the sweet mid palate, fresh with juicy acidity and finishing with lovely long, dusty tannins."

–WINEMAKER LUISA PONZI

RELEASE DATE:
fall 2022

SUGGESTED RETAIL PRICE:
$49

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 a blend of fruit from the new Laurelwood District AVA; Ponzi Vineyard's Avellana and Aurora Vineyard and Linda Vista Vineyards, Paloma, Alloro, and Laurel Leaf Vineyards. All LIVE Certified Sustainable and grown in Laurelwood soil.

FERMENTATION: The fruit was hand sorted with 15% whole cluster fermented and 85% destemmed. Fermented in small lots with five days of cold soak to increase aroma and color, the peak temperatures reached 90°F. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before lightly pressing at dryness or soon after. This wine was aged in French oak barrels (37% new) for 14 months. It was racked and bottled by gravity and aged in bottle for 12 months before its release. Alcohol is 14%. Finished pH is 3.6 and a Titratable acidity of 5.8 g/L.