

2019 PONZI PINOT NOIR RESERVE



“ This nose explodes with spiced chocolate, cayenne, sweet paprika and cracked black pepper mingled with anise, hazelnut and pomegranate syrup. The mouth is broad and expansive with notes of clove, nutmeg, german chocolate cake and vanilla. The soft, plush tannins linger with a touch of cinnamon. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:
spring 2023

SUGGESTED RETAIL PRICE:
\$75

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: Fruit for the Reserve was sourced from our Estate vineyards, some of the oldest vines in the valley, in the Laurelwood District AVA. Barrels were selected from Ponzi’s Aurora, Abetina, Madrona and Avellana Vineyards for this Reserve blend.

FERMENTATION: Fruit was fermented using 40 % whole clusters. 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 (40% 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 3.65.