

# 2019 PONZI TAVOLA PINOT NOIR



“Aromas of spiced red fruit; clove, cardamon, cracked black pepper, fennel, paprika and wild thyme lead to a bright palate with notes of caramel, coffee and light cranberry and Bing cherry. A pure expression of Willamette Valley Pinot Noir. ”

—WINEMAKER LUISA PONZI

## RELEASE DATE:

*Fall 2021*

## SUGGESTED RETAIL PRICE:

\$27

**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 2019 Ponzi Tavola Pinot Noir is produced from LIVE Certified Sustainable Ponzi Aurora and Avellana Vineyards, as well as sustainably-grown vineyards in the Chehalem Mtns, Yamhill-Carlton, Dundee Hills and Eola Hills AVAs.

**FERMENTATION:** All fruit is sorted then destemmed to fermenters. An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. The fermenters were aerated or punched down twice a day, then lightly pressed just before dryness to ensure a softer, fruit forward style. The wine was aged with French oak for 11 months (20% new). A barrel selection is made for Tavola, then racked and bottled by gravity. Alcohol 13.3% pH 3.56 TA 5.6