

2019 PONZI WAHLE PINOT NOIR



“Aromatics of blackberry, tobacco spice, vanilla and ginger lead to a rich mouth packed with notes of black tea, dark chocolate, juniper and dried orange peel. This dense wine finishes long with hints of granite and lavender.”

—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 single vineyard cuvée is crafted exclusively with Pinot noir from Wahle Vineyard. The fruit for this cuvée comes from their Holmes Hill Vineyard in the Eola-Amity Hills AVA.

FERMENTATION: All of the fruit was hand sorted and destemmed. Fermented in small lots with 50% whole cluster component. The ferment received 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 (50% 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 14.2%. Finished pH is 3.42.