

2020 PONZI AVELLANA PINOT NOIR



“Aromatics of bing cherry, raspberry and ripe wild strawberries complemented by savory notes of sage and thyme define the red fruit profile of this nose. The palate is bright and focused with a sweet mid palate showing spiced berry cobbler, honeycomb and marzipan. The finish is soft with lingering juicy acidity.”

—WINEMAKER LUISA PONZI

RELEASE DATE:
spring 2023

SUGGESTED RETAIL PRICE:
\$110

VINTAGE 2020: While we knew the 2020 vintage would be like no other; making wine under Covid restrictions and protocols, the absence of an international intern crew, etc., we really had no idea of the extent of how unusual it would be until the 10th of September. After bringing in our first little bit of Pinot Noir from some young blocks at Avellana Vineyard, we saw the billows of smoke from the winery patio. Looking across at the Chehalem Mountains a fire was raging. This fire, combined with the many burning across the state and the high winds caused smoke to fill the valley and stay for over 10 days. The probable effect on the wines was undeniable and winemakers across the west coast scrambled to learn all they could and how to mitigate the effects of this unprecedented event. The heartbreak of this year, was that beneath that smoke, it had been shaping up to be spectacular vintage. A cool and wet spring had resulted in small yields (intense fruit), a dry summer and cooling going into fall had us all excited for an amazing harvest.

VINEYARDS: This Pinot noir is crafted exclusively with fruit from Ponzi's LIVE Certified Sustainable Avellana Vineyard in the Laurelwood District AVA. This vineyard was planted in 2006 to over 20 different clones of Pinot Noir bringing a wide spectrum of aromas, flavors and complexity to the wines.

FERMENTATION: 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 (20% 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 13.5%. Finished pH is 3.5.