

## 2020 PONZI WHITE PINOT NOIR



“Floral aromas of yellow rose, white lavender mingle with persimmon, starfruit, lemon thyme and sage enhance the fresh rain water brightness of the nose. The mouth holds asian pear, pink peppercorn, lemon zest and honeydew melon. The broad mouth finishes with a touch of salted caramel and ginger.”

—WINEMAKER LUISA PONZI

### RELEASE DATE:

*Summer 2020*

### SUGGESTED RETAIL PRICE:

*\$120*

**2020 VINTAGE:** Heading into the 2020 vintage, we knew it would be like no other. Making wine under Covid restrictions and protocols would be a challenge in itself: the absence of an international intern crew, working at a distance from co-workers, using masks, sanitizer, and the rest was plenty to manage. But we had no idea of the extent of how unusual it would be until the 10th of September.

The Chehalem Mountains fire erupted just two days after bringing in Pinot Noir from Avellana Vineyard. This fire, along with the others burning across the state caused smoke to fill the valley and linger for over a week. Winemakers across the West Coast quickly shared information, learning all they could on how to mitigate the effects of the unprecedented event. The team quickly adapted and our friendships across the globe, especially among those in regions who had previous experience with such challenges, were there to help us through the vintage. We performed multiple experiments and quickly had samples tested to determine our course.

The heartbreak of this year, was that beneath that smoke, it had been shaping up to be a spectacular vintage. A cool and wet spring resulted in small yields of intense fruit, a dry summer and the slow cooling going

into fall had us all excited for an amazing harvest. We made the tough decision to leave most remaining Pinot noir from other vineyards on the vine and pass on the vintage.

But in the end, the white wines were the stars. The ability to press off the skins (which hold the smoke compounds) and retain the beautiful fruit from the season made for some gorgeous wines. It was a year of learning and the challenge of the 2020 vintage brought an already strange year, to a fitting end.

**VINEYARDS:** The Historic Estate Vineyard was planted to Pinot Noir in 1970. These own rooted vines thrive in fairly sandy soils which gives the wines brightness and focus. The clones used are Pommard and Coury.

**FERMENTATION:** This wine was picked towards the beginning of September, the fruit was gently whole cluster pressed and the juice flowed to tank by gravity. The juice was fermented, very cold, in stainless steel for over 5 weeks maintaining the aromatics and developing the bright fruit flavors. In May, the wine was bottled by hand into 100 beautiful magnum bottles.