

# 2022 PONZI PINOT NOIR ROSÉ



“ This floral nose of orange blossom, white lavender and chamomile complement the bright Rainer cherry and white peach notes which jump from the glass. The broad mouth expands the red fruit to cranberry spritz, watermelon and red plums. Juicy acidity and a lightly textured mouth linger until the next sip. ”

—WINEMAKER LUISA PONZI

## RELEASE DATE:

*Spring 2023*

## SUGGESTED RETAIL PRICE:

\$28

**VINTAGE 2022:** March of 2022 came in like a lion and went out like a lamb and after all the rain we were happily enjoying a beautiful early spring in April. Flowers were blooming, our cover crop was lush and full and the vines had decided it was time to begin their annual cycle of bud break allowing small leaves to begin to unfurl. Out of nowhere we were hit with a blast of cold Arctic air and temperatures quickly dropped below freezing and held there for almost 7 days in an unprecedented late frost event for the valley. We collectively held our breath to see how the vines would respond and, in the end, were amazed by the resilience and forethought of Mother Nature. Though we lost many of the primary buds, the protected secondary (and in some case, tertiary) buds appeared weeks after the event to continue the production of the fruit. Despite the late start and anxiety producing spring, the summer came on strong and, thankfully, October arrived dry and one of the warmest in Oregon history getting our fruit to perfect ripeness late in the season.

The wines are remarkable in their lively and energetic nature, bright acidity, and fruit forward aromas... almost as if to celebrate the joy of overcoming challenges earlier in the year! Reminiscent of 2010, these wines hold the promise of enjoyment for years to come.

**VINEYARDS:** The fruit for our Rosé is intentionally selected for Rosé with an eye towards cooler sites which retain juicy, vibrant acidity. The 2022 Ponzi Pinot Noir Rosé is a blend of fruit from our Aurora Vineyard in the Laurelwood District AVA.

**FERMENTATION:** The fruit was whole cluster presses to stainless steel for fermentation. The fermentation was cool and long and malolactic was inhibited to retain the bright, fresh fruit character. Alcohol is 12.7%. Finished pH is 3.1. Residual sugar is 2.86g/L.