

## 2014 PONZI SPARKLING BRUT ROSE



“ *An aromatic nose of strawberry cream, crushed hibiscus and magnolia mingle with hints of fresh cranberry and pastry cream. The broad mouth of dried apricot and quince is balanced by juicy acidity and a hint of Frangelico.*

— WINEMAKER LUISA PONZI ”

**RELEASE DATE:**

*Spring 2018*

**SUGGESTED RETAIL PRICE:**

*\$50.*

**PRODUCTION:**

*100 cases*

**VINTAGE 2014:** Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain! 2014 was, however, the warmest season on record in the Willamette Valley. Interestingly this was not due to high maximum temperatures, but rather higher than normal minimum temperatures. A warm spring and a little rain gave us an early bud break and the season maintained warm temperatures throughout. Nighttime temperatures were well above normal accelerated ripening despite large crop loads and harvest began at the very beginning of September. The dry weather inhibited disease pressure allowing us to receive a bountiful, clean and quite ripe vintage.

**HISTORY:** Our first sparkling wine production was in 1996. From that experience, and realization of the skill and labor that goes into sparkling wine, it was not repeated until 2008. That particular year was the first vintage at our new winery and a real cause for celebration. We have been making small lots of sparkling ever since!

**VINEYARDS:** A blend of Pinot Noir and Chardonnay, the fruit comes from our highest elevation site at Merten Vineyards and our oldest vines at the original Estate Vineyard.

**FERMENTATION:** The base wines were pressed and fermented at cool temperatures in stainless steel with no malolactic fermentation. Bottled in the winter of 2014 and disgorged in March 2016.