

2016 PONZI CLASSICO PINOT NOIR



“Aromas of ripe raspberry and black cherry are accentuated by crushed Mediterranean herbs of lavender, sage, rosemary and black tea. On the palate, dusty tannins are woven into hints of roasted coffee. Mouthwatering acidity is balanced by almond sweetness.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

Fall 2019

SUGGESTED RETAIL PRICE:

\$43.

NATIONALLY DISTRIBUTED BY:

Vintus

VINTAGE 2016: For the last three years we have been defining the new normal with early vintages in the Willamette Valley. 2016 jumped out of the gate with bud break a full 3 weeks earlier than what we are accustomed to. Flowering was condensed by a heat spell and an early summer gave us beautiful warm temperatures until August when it heated up. Harvest arrived later that month and was in full swing by early September. All fruit was in the door by the first part of October. Fruit quality was immaculate with absolutely no disease pressure. Fruit set was small due to the short flowering time. Berry size was also small resulting in lower yields and gorgeously intense fruit. I would liken 2016 to the 2006 vintage where we saw lush, beautiful wines with unexpected elegance and acidity, but in aching short supply. Truly, a stellar vintage for Oregon.

VINEYARDS: This Pinot Noir is a blend of LIVE Certified Sustainable fruit from Ponzi's Aurora, Avellana and Madrona Vineyards along with Gemini, Alloro and Le Cadeau Vineyards in the Chehalem Mtns. AVA, as well as certified sustainable fruit from Wahle, Bieze and Zenith Vineyards in the Eola Hills AVA.

FERMENTATION: All of the fruit was hand sorted and destemmed. Fermented in small lots with five days of cold soak to increase aroma and color, the peak temperatures reached 90°F. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before lightly pressing at dryness. This wine was aged in French oak barrels (26% new) for 11 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 14.3%. Finished pH is 3.68. five months before its release. Alcohol is 13.9%. Finished pH is 3.68.