

2016 PONZI VIGNETO PINOT NOIR



“ This spicy nose of nutmeg, cracked black peppercorn, brandied cherries and Mexican hot chocolate is laced with hints of warm brioche and pomegranate. The palate has caramel, nougat, honeycomb and bright cherry laced through with delicate acidity and lingering lush tannins. ”

— WINEMAKER LUISA PONZI

RELEASE DATE:

Spring 2019

SUGGESTED RETAIL PRICE:

\$82.

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 achingly short supply. Truly, a stellar vintage for Oregon.

HISTORY: The Vigneto Pinot Noir bottling is an opportunity to showcase our partnership with long-standing growers and spotlight sites that stand out each vintage. With this cuvée, we acknowledge the work that comes from adept

vine management and uncompromising standards. Vigneto is the best of the best from our grower vineyards.

VINEYARDS: This single vineyard cuvée is crafted exclusively with Pinot noir from Linda Vista Vineyard a vineyard that Ponzi has had a relationship with for over two decades. Linda Vista is planted on Laurelwood soil in the Chehalem Mountains AVA and is 100% own-rooted Pommard.

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 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 (50% 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. The finished alcohol is 14.2%.