

2016 PONZI VIGNETO II PINOT NOIR

“ Fruit notes of blueberry, dried cranberry and orange zest underlay the complex notes of tobacco leaf, wood resin, chicory, dried chile pepper, coriander and flint. The intriguing nose leads to a palate roasted coffee notes, forest berry pie, graham cracker and thyme. Depth and length with fine grain tannins finishing long. ”

-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 Wahle Vineyard. The fruit for this cuvée comes from their Holmes Hill Vineyard in the Eola Amity 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 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 14.4%.