

## 2018 PONZI VIGNETO II PINOT NOIR

“Bright, sweet red cherry is at the core of the aromatics with spicy notes of mesquite, ancho powder, cayenne, cola and fennel mingled throughout. The mouth is focused with a touch of salted chocolate and impressive length.”

-WINEMAKER LUISA PONZI



### RELEASE DATE:

*Fall 2020*

### SUGGESTED RETAIL PRICE:

\$82.

**VINTAGE 2018:** Certain vintages make winemakers feel irrelevant; the 2018 vintage in the Willamette Valley was just that. The weather conditions throughout the growing season remained so ideal that the fruit came into the winery in pristine condition, perfectly and slowly ripened to intense flavor and maturity, all the winemaker needed to do was step aside and allow gorgeous wines to happen. The season began with each milestone hit at the expected time (bud break mid-April, flowering mid-June and fruit set in mid-July). The warm and dry summer had us all believing we were in for another early vintage and ripening due to heat stress, but early September rains allowed the vines a drink and cooler nights slowed down ripening to allow the fruit to be picked when perfectly ready. The white wines are aromatic and fresh with great fruit intensity and the reds are deeply colored with beautiful tannin structure, spicy dark fruits flavors and inherent balance. These wines should be pretty amazing on release, but have all that's needed to take some age and evolution.

**VINEYARDS:** This single vineyard cuvée is crafted exclusively with Pinot noir from Sufi Vineyards in the Laurelwood District AVA. This 80 acre site on Laurelwood soil is planted at over 800' elevation and LIVE Csrtified Sustainable, it is consistently one of the favorites of the cellar.

**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, bottled by gravity and aged in bottle for 10 months before its release. Alcohol 14% pH 3.6 TA 5.8 g/L.