

2018 PONZI PINOT NOIR ROSÉ



“ *Ethereal aromatics of magnolia, hibiscus, wild strawberry, jasmine and rainwater blend with slightly savory hints of lemon thyme and white pepper on the nose. The seamless palate of apple (think Envy or Pink Lady), slight honey notes and juicy acidity make this a refreshing, but serious Pinot noir rosé.* ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

February 2019

SUGGESTED RETAIL PRICE:

\$23

NATIONALLY DISTRIBUTED BY:

Vintus

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: The fruit for our Rosé is intentionally selected for Rosé with an eye towards cooler sites which retain juicy, vibrant acidity. The 2018 Ponzi Pinot Noir Rosé is a blend of fruit from high elevation Merten Vineyards, blended with old vine fruit from Dion Vineyards and a beautiful cool site out towards the coast range, Ten Peaks Vineyard.

FERMENTATION: The fruit was destemmed and macerated for 24 hours before pressing to stainless steel for fermentation. The fermentation was cool and long and malolactic was inhibited to retain the bright, fresh fruit character. Alcohol is 13.1%. Finished pH is 3.19. Residual sugar is 2 g/L.