

JOYFUL, VIBRANT,  
TEXTURED



# 2019 Ponzi Laurelwood Pinot Noir

JAMES SUCKLING  
93 POINTS

APPELLATION  
LAURELWOOD AVA

VINEYARDS  
AVELLANA, AURORA,  
LINDA VISTA

SOIL  
LAURELWOOD

VARIETAL  
PINOT NOIR

TA  
5.8

PH  
3.6

ALC  
14%



## WINEMAKER'S NOTES

*"This perfumed nose shows beautiful spice notes of black pepper, nutmeg and mesquite with floral aromas of lavender and dried rose petal. Ripe blueberry, raspberry and blackberry bramble mingle throughout. The mouth mimics the nose with spice notes, maple, black cherry reduction and dried sage. Chocolate nibs, malted and cinnamon frame the sweet mid palate, fresh with juicy acidity and finishing with lovely long, dusty tannins."*

## VINTAGE 2019

This is the 'Throwback Vintage,' reminiscent of classic Oregon vintages and the inspiration for our founders, Dick and Nancy, to move to the Willamette Valley over 50 years ago. A mild summer led into a dry September, allowing a dance between sunny and rainy days during the fall harvest. Chardonnay and Pinot Noir were picked gradually, maintaining beautiful acidity and freshness. The pace was relaxed, providing time to appreciate our global crew and the autumn season. Vintage concluded in late October, revealing elegant, low-alcohol wines that fully showcase the Willamette Valley's potential in a cooler climate. In this vintage, winemakers drew on past harvests and applied valuable lessons, highlighting the significance of experience.

## VINEYARDS

This Pinot Noir is a blend of fruit from the new Laurelwood District AVA; Ponzi Vineyard's Avellana and Aurora Vineyard and Linda Vista Vineyards, Paloma, Alloro, and Laurel Leaf Vineyards. All LIVE Certified Sustainable and grown in Laurelwood soil.

## FERMENTATION

The fruit was hand sorted with 15% whole cluster fermented and 85% 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 or soon after. This wine was aged in French oak barrels (37% new) for 14 months. It was racked and bottled by gravity and aged in bottle for 12 months before its release.