

GENEROUS, FRESH,  
FRUIT-FORWARD



# 2021 Ponzi Tavola Pinot Noir

ROBERT PARKER  
92 POINTS

APPELLATION  
WILLAMETTE VALLEY

VINEYARDS  
AURORA, AVELLANA

VARIETAL  
PINOT NOIR

TA  
6.6

PH  
3.55

ALC  
13.3%



## WINEMAKER'S NOTES

*"Fresh red fruits of strawberry, cranberry and pie cherry tinged with notes of rose petal and peppercorn leap from the glass. The mouth has darker notes of cola, blackberry, salty licorice, and vanilla. The finish holds bright acidity framed by soft tannins and a hint of rhubarb jam to perfectly balance this lovely pure expression of Oregon Pinot noir."*

## VINTAGE 2021

This vintage brought relief and smiles to grape growers and winemakers in the valley. Following the challenges of the smoke-filled 2020 vintage and the "heat dome" events in the summer of 2021, there were concerns about what this year would hold. Fortunately, the heat events had minimal impact, even potentially eliminating mildew issues. September rains refreshed the vines, and the fruit came in mid-September, clean, ripe, and flavorful. Similar to 2012, cool nights resulted in wines with balanced acidity, aromatic richness, and delicious full flavors. Despite smaller yields than expected, the wines showcase intensified color and structure. After challenging years, the Valley was filled with happy and energized individuals, eager to harvest and create beautiful wines once again, and this joy is likely reflected in the wines themselves.

## VINEYARDS

The 2021 Ponzi Tavola Pinot Noir is produced from LIVE Certified Sustainable Ponzi Aurora and Avellana Vineyards, as well as sustainably grown vineyards in the Chehalem Mtns, Yamhill-Carlton and Eola Hills AVAs.

## FERMENTATION

Fruit was hand sorted and 30% was whole cluster fermented. An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. The fermenters were aerated or punched down twice a day, then lightly pressed just before dryness to ensure a softer, fruit forward style. The wine was aged with French oak for 11 months (20% new). A barrel selection is made for Tavola, then racked and bottled by gravity.