

JOYFUL, VIBRANT,
TEXTURED



2022 Ponzi Laurelwood Pinot Noir

APPELLATION
LAURELWOOD AVA

VINEYARDS
AVELLANA, AURORA,
LINDA VISTA, GEMINI,
CHEHALEM CROSSING

SOIL
LAURELWOOD

VARIETAL
PINOT NOIR

TA
5.8

PH
3.6

ALC
13.8%



WINEMAKER'S NOTES

"The initial nose is warm raspberry jam, chili pepper and chipotle balanced by flinty notes of gunsmoke and red clay that open to rose petals, magnolia, cloves, and salt air. The mouth holds long, dark tannins of cola, white pepper, and spices of star anise, cardamom, and juniper, finishing with an explosion of blue fruit. Our Laurelwood soil meets Burgundy in this glass."

VINTAGE 2022

March of 2022 came in like a lion and went out like a lamb. We enjoyed a beautiful early spring for much of April, which encouraged vines to begin bud break. Seemingly out of nowhere, we were hit with a blast of cold Arctic air, quickly dropping temperatures below freezing. The freezing temperatures held for almost 7 days in an unprecedented late frost event for the valley. We collectively held our breath to see how the vines would respond and, in the end, were amazed by the resilience and forethought of Mother Nature. Though we lost many of the primary buds, the protected secondary (and in some case, tertiary) buds appeared weeks after the event. Despite the late start and anxiety producing spring, summer came on strong and October arrived dry - one of the warmest in Oregon history - allowing fruit to perfectly ripen. The wines are remarkable in their lively and energetic nature, bright acidity, and fruit forward aromas... almost as if to celebrate the joy of overcoming challenges earlier in the year!

VINEYARDS

This Pinot Noir is a selection of fruit from the Laurelwood District AVA, predominately made up of our estate vineyards Avellana, Aurora, and Linda Vista. Along with selections from our trusted growers at Gemini and Chehalem Crossing Vineyard, all LIVE Certified Sustainable and grown in Laurelwood soil.

FERMENTATION

The fruit was hand sorted with 10% whole cluster fermented and 90% 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 approximately 18 days). This wine was aged in French oak barrels (30% new) for 10 months. It was raked and bottled by gravity before release.