

GENEROUS, FRESH,  
FRUIT-FORWARD



# 2022 Ponzi Tavola Pinot Noir

APPELLATION  
WILLAMETTE VALLEY

VINEYARDS  
AURORA, AVELLANA

VARIETAL  
PINOT NOIR

TA  
6

PH  
3.6

ALC  
13.7%



## WINEMAKER'S NOTES

*"Spiced blueberries, plum, and cranberry leap from the glass, followed by denser notes of dry forest floor, sagebrush, and leather. The mouth holds fresh acidity with flavors of ponderosa pine, citrus, and raspberry. This brightness is in lively tension with darker flavors of Amarena cherry and rich earth."*

## 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

The 2022 Ponzi Tavola Pinot Noir is produced from our LIVE Certified Sustainable vineyards, Aurora and Avellana Vineyards, as well as sustainably grown vineyards in the Chehalem Mountains, Yamhill-Carlton and Eola Hills AVAs.

## FERMENTATION

The fruit was hand sorted with 40% whole cluster fermented and 60% destemmed. Fermented in small lots with 3-5 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 12 days). This wine was aged in French oak barrels (25% new) for 10 months. It was racked and bottled by gravity before release.