

VOLUPTUOUS,
DEEP, EARTHY



2021 Ponzi Pinot Noir Reserve

INTERNATIONAL WINE REPORT
95 POINTS

APPELLATION
LAURELWOOD
DISTRICT AVA

VINEYARDS
ABETINA, AURORA,
AVELLANA, LINDA
VISTA, PALOMA

SOIL
LAURELWOOD

VARIETAL
PINOT NOIR

TA
5.4

PH
3.6

ALC
14%



WINEMAKER'S NOTES

"This glass opens with a complex and aromatic nose of cherry, cigar, miso and a bright hint of orange bitters. Layers of bakers' chocolate, pine sap and molasses cookie contribute to a spiced bouquet. An inviting mid-palate balances sweetness with focused tannins. Briny accents emerge in the mouth alongside indulgent flavors that call to mind maple pecan sticky buns."

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

Fruit for the Reserve was sourced from our Estate vineyards, some of the oldest vines in the valley, in the Laurelwood District AVA. Barrels were selected from Ponzi's Aurora, Abetina, Madrona and Avellana Vineyards for this Reserve blend.

FERMENTATION

Fruit was fermented using 18% whole clusters. 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 14-20 days). This wine was aged in French oak barrels (35% new), for 11 months followed by 7 months in 100% neutral oak barrels. It was racked and bottled by gravity without filtration or fining.