

VOLUPTUOUS,
DEEP, EARTHY



2019 Ponzi Pinot Noir Reserve

ROBERT PARKER
95 POINTS

JAMES SUCKLING
95 POINTS

JEB DUNNUCK
95 POINTS

APPELLATION
LAURELWOOD
DISTRICT AVA

VINEYARDS
AURORA, AVELLANA,
ABETINA, MADRONA

SOIL
LAURELWOOD

VARIETAL
PINOT NOIR

TA
5.5

PH
3.65

ALC
14%



WINEMAKER'S NOTES

"This nose explodes with spiced chocolate, cayenne, sweet paprika and cracked black pepper mingled with anise, hazelnut and pomegranate syrup. The mouth is broad and expansive with notes of clove, nutmeg, german chocolate cake and vanilla. The soft, plush tannins linger with a touch of cinnamon."

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

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 40 % whole clusters. Fermented in small lots with five days of cold soak to increase aroma and color, the peak temperatures reached 90 degrees. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before undergoing a 7 day post-fermentation maceration to increase structure and length. This wine was aged in French oak barrels (40% new), for 20 months. It was racked and bottled by gravity without filtration or fining and was aged in bottle for five months before its release.