

*Notes from Luisa*

**PONZI**  
V I N E Y A R D S

*Pinot Noir Reserve*  
2007 WILLAMETTE VALLEY

**PRODUCTION:**  
970 six-bottle cases

**RELEASE DATE:**  
November 2009

**SUGGESTED RETAIL PRICE:**  
\$60

**NATIONAL DISTRIBUTION BY:**  
Wilson Daniels Ltd.



“Hints of chocolate, horehound candy and savory notes of thyme and sage are background to the ripe red plum in the nose. The mouth is focused and elegant with red cherry notes, warm spices and a touch of white pepper. The wine finishes long with the promise of much more with time.”

**-Winemaker Luisa Ponzi**

VINTAGE 2007: The string of rather warm, dry vintages came to end with 2007. The spring started off with a bang. Some moisture in the ground and dry weather during flowering gave us an above average fruit set. As the summer progressed we were given quite mild weather and high humidity causing close attention to be paid to combating mildew pressure. Our normally hot August was not, and as we headed into September the rains were threatening. The first fruit picked was quite late coming in (during the last week of September) and from that point on it was a dance picking between the rainy periods. We finished at the end of October with the stunning realization that all threat of rot had been avoided, the fruit had achieved ripeness and we had made some beautiful, if not outstanding wines. This was a year where our years of experience paid off. The conditions forced vineyard management decisions to be flawless, and picking decisions to be rewarded by patience and skill in the cellar revealing the quality of the vintage.

The blend is selected from Ponzi's Madrona, Abetina and Aurora Vineyards as well as fruit sourced from Alloro, Gran Moraine, Linda Vista and Lazy River Vineyards. All fruit is LIVE Certified Sustainable.

FERMENTATION: All of the fruit was hand sorted and 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 12-20 days) before undergoing a seven day post-fermentation maceration to increase structure and length. This wine was aged in French oak barrels (50% 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. Alcohol is 13.5%. Finished pH is 3.61.