

Notes from Luisa

PONZI
VINEYARDS

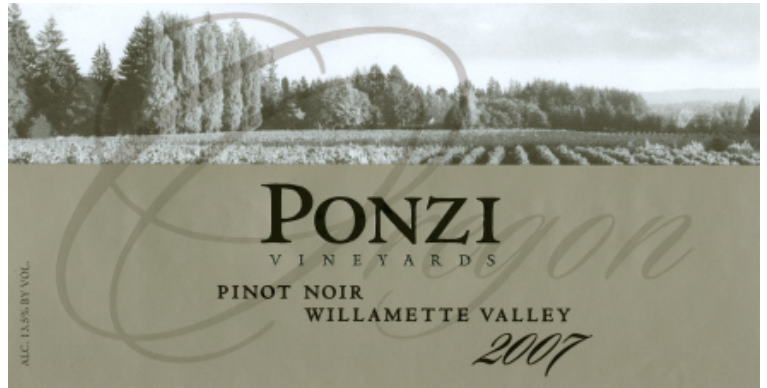
Pinot Noir
2007 WILLAMETTE VALLEY

PRODUCTION:
6,764 cases

RELEASE DATE:
December 2008

SUGGESTED RETAIL PRICE:
\$35

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“Cherry and violet notes with an underlay of clove in the nose lead to a surprisingly full and broad palate. Both high and low tones of smoked meat, cedar, red currant and anise define the mouth with a very long, lithe, elegant finish.”

- 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.

This Pinot Noir was blended with fruit from the following 100% Certified Sustainable vineyards: Aurora, Madrona, Linda Vista, Gemini, Lazy River, Dion, Alloro and Gran Moraine.

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 lightly pressing at dryness. This wine was aged in French oak barrels (30% new) for 11 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 13.6%. Finished pH is 3.71.