

*Notes from Luisa*

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

*Abetina Pinot Noir*  
2008 WILLAMETTE VALLEY

PRODUCTION:  
1,200 bottles

RELEASE DATE:  
September 2010

SUGGESTED RETAIL PRICE:  
\$100

NATIONAL DISTRIBUTION BY:  
Wilson Daniels Ltd.



“The nose holds trademark Abetina notes of white pepper, cola and black licorice laced with blackberry. The mouth is lush with Italian plum, spice and milk chocolate. Tannins are dense and lead to a long lingering finish.”

-Winemaker Luisa Ponzi

**HISTORY:** Abetina is a spectacular two-acre site planted in 1975 as part of an Oregon Clonal Test site with over 20 different clones of Pinot Noir planted. Abetina crowns an east-facing slope in the Chehalem Mountains AVA on Laurelwood soil. Consistently producing the most profound and distinct Pinot Noir of all our vineyards, it exhibits a slightly wild, just barely controlled personality, both in the vines and wine. This single-vineyard offering has only been produced in select vintages ('98, '99, '05 and now '08).

**VINTAGE 2008:** A winemaker is lucky to receive a handful of really magical vintages in a lifetime. 2008 is one of those vintages. In the Willamette Valley we started the season two weeks late due to a cool spring, which delayed budbreak. A cool season throughout June and into July persuaded us to bring already low crop levels even lower to ensure ripening for what was shaping up to be a very cool vintage. To our surprise and excitement, the sun came out in August and persisted into September and October with a gorgeous Indian summer. The daytime temperatures remained high while the nighttime temperatures dropped into the 40s equating to ripe, beautiful fruit with retained natural acidity. We began picking in October and finished in the first part of November. Long hang time for the vines and the luxury of picking when we wanted made this vintage exceptional!

This Pinot Noir is crafted exclusively with fruit from Ponzi's LIVE Certified Sustainable Abetina Vineyard.

**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 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 (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 14%. Finished pH is 3.66.