

Notes from Luisa

PONZI
V I N E Y A R D S

Aurora Pinot Noir
2008 WILLAMETTE VALLEY

PRODUCTION:
600 bottles

RELEASE DATE:
September 2010

SUGGESTED RETAIL PRICE:
\$100

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“Hints of white pepper, ripe raspberry and blueberry on the nose. The mouth shows elegance and restraint with spicy dark plum leading to dense tannins and a bright finish.”

-Winemaker Luisa Ponzi

HISTORY: Aurora Vineyard was established in 1991 and now boasts plantings of over 70 acres of cool-climate varietals. A site that sits at 300-600 feet atop the Chehalem Mountains AVA, Aurora Vineyard has a direct east-facing view toward the sunrise over snow-capped Mt. Hood. This stunning vineyard offers a spectacular array of southeast slopes and crowns on Laurelwood soil; perfect for Pinot Noir. This particular section, chosen to be bottled singularly, was planted in 1995. It is own rooted with Dijon clone 777 and has consistently stood out in the past few vintages for its unique character reminiscent of a young vine Ponzi Abetina; spicy, dark fruit with layers of complexity, but still bright and youthful.

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 Aurora 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 13.5%. Finished pH is 3.7.