

*Notes from Luisa*

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

*Pinot Noir Reserve*  
2008 WILLAMETTE VALLEY

PRODUCTION:  
2,653 six-bottle cases

RELEASE DATE:  
September 2010

SUGGESTED RETAIL PRICE:  
\$60

NATIONAL DISTRIBUTION BY:  
Wilson Daniels Ltd.



“Spiced blackberry and raspberry with notes of violet and tobacco frame this expressive nose. The mouth is silky textured with sweet bing cherry and black cassis balanced by firm acidity and well-integrated tannins.”

-Winemaker Luisa Ponzi

**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 a blend from Ponzi's Aurora, Abetina and Madrona Vineyards in the Chehalem Mountains AVA with a portion from Hyland, Zena West, Alloro and Linda Vista Vineyards. This wine meets requirements for the Oregon Certified Sustainable Wine program for responsible agriculture and winemaking practices certified by an independent third party.

**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 14%. Finished pH is 3.65.