

Notes from Luisa

PONZI
VINEYARDS

Pinot Noir
2008 WILLAMETTE VALLEY

PRODUCTION:
5,350 cases

RELEASE DATE:
June 2010

SUGGESTED RETAIL PRICE:
\$35

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“Ripe plum, roses, almond extract, clove and anise stand out in this inviting and ever-changing nose. The full mouth of sweet black cherries balanced with high notes of blueberry and pomegranate finishes with soft and silky 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 of LIVE Certified Sustainable fruit from Ponzi's Aurora, Madrona and Avellana Vineyards along with Linda Vista, Gran Moraine, Gemini, Zena West and Alloro Vineyards.

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 six months before its release. Alcohol is 13.8%. Finished pH is 3.71.