

Notes from Luisa

PONZI
V I N E Y A R D S

Tavola Pinot Noir
2008

PRODUCTION:
3,991 cases

RELEASE DATE:
January 2010

SUGGESTED RETAIL PRICE:
\$25

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“This perfumed nose shows vanilla, spice and red fruit leading to a mouth of warm spice notes and blueberry. The finish is long with soft 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 and Estate Vineyards along with Gran Moraine, Dion and Lazy River Vineyards. This wine is made from 100% LIVE Certified Sustainable fruit.

FERMENTATION: All fruit is sorted then destemmed to 1.5–3 ton fermenters. An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. The fermenters were aerated or punched down twice a day, then lightly pressed just before dryness to ensure a softer, fruit forward style. The wine was aged in French oak for 11 months (25% new). A barrel selection is made for Tavola, then racked and bottled by gravity without fining or filtration. This wine has been bottle aged for five months before release. Alcohol is 13.5%.