

Notes from Luisa

PONZI
V I N E Y A R D S

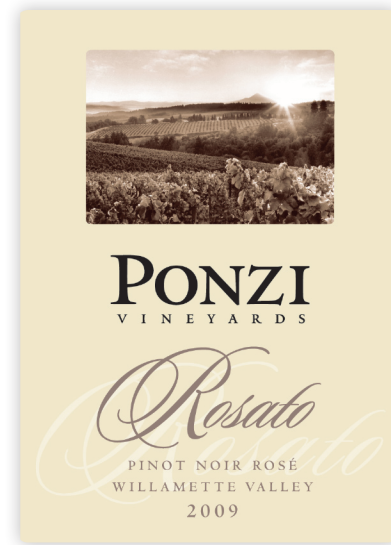
Rosato
2009 PINOT NOIR ROSÉ

PRODUCTION:
1,033 cases

RELEASE DATE:
March 2010

SUGGESTED RETAIL PRICE:
\$17

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“Rose petals, spice and ripe watermelon lead to a juicy mouth of bright strawberry and tangerine zest. The slight sweetness is balanced by a finish of refreshing acidity.”

- Winemaker Luisa Ponzi

VINTAGE 2009: In the end, 2009 made some spectacular wines, but reflecting back, my most dominant impression is how schizophrenic it was! There was no clear understanding of whether we were having a cool vintage or a warm vintage until all was said and done. After a colder than normal winter, we started off with a late budbreak. As we headed into the summer the temperatures were quite moderate leading us to believe we were in for a late, cool year. Then, July and August brought extreme heat spikes, desiccating fruit, rushing ripeness along and catching our attention. We began harvest in late September with some very ripe young vineyards and white varieties. October cooled down again and we had the luxury of leaving the majority of the fruit to gain flavor without accumulating sugar, while the cool nights kept our acidity in check. 2009 proved to be very similar to the 2002 or 2006 vintage. This Rosato is sourced from high elevation Merten and Laurel Vineyards.

The whites of the 2009 vintage will be bright, citrus and floral driven wines with a fullness on the palate due to the warm weather events in August.

FERMENTATION: This Rosato is 100% Pinot Noir fruit which was sourced specifically for a rosé style. The fruit was destemmed and allowed a 24-hour cold soak to pick up a little color before pressing and put into stainless steel. The fermentation was cool and long and malolactic was inhibited to retain the bright, fresh fruit character. Alcohol is 13.3%. Finished pH is 3.46. Residual sugar is .56g/100ml.