

*Notes from Luisa*

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

*Pinot Noir Reserve*  
*2005*

PRODUCTION:

3,000 six-bottle cases

RELEASE DATE:

September 2007

SUGGESTED RETAIL PRICE:

\$60.

NATIONAL DISTRIBUTION BY:

WILSON DANIELS LTD.



“WHITE PEPPER, BLACK PLUMS, DARK CHOCOLATE AND EXOTIC SPICES HIGHLIGHT THE CONSTANTLY EVOLVING NOSE. THE MOUTH IS FULL AND LUSH WITH RED RASPBERRY, BLUEBERRY AND CASSIS. A SWEET FRUITED MID-PALATE PRECEDES PRESENT, BUT SOFT, TANNINS AND A LINGERING FINISH.”

—LUISA PONZI

**HARVEST 2005:** 2005 was one of the coolest growing seasons in the last 10 – 15 years. A winter drought and early, warm spring resulted in bud break in mid-March. An ensuing cold spell slowed bud break until the first part of April, but still considered early historically. A fairly wet spring and moderate summer resulted in later ripening with October bringing substantial rainfall just when fruit was achieving maturity. Harvest was interspersed with rainfall and bursts of sun and these windows of dryness dictated picking. This was a vintage for diligent vineyard management and experienced winemaking. Winemakers were rewarded by this long growing season year with intense fruit complemented by a freshness of acidity and structure that Oregon has built its reputation on. 2005 is being hailed as a “Classic Oregon Vintage”. This Reserve Pinot Noir is produced from 100% LIVE Certified Sustainable vineyards planted on Laurelwood soil. The blend is selected from Ponzi’s Madrona, Abetina and Aurora Vineyards as well as fruit purchased from Gemini and Linda Vista 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 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 13.5%. Finished pH is 3.68.