

Notes from Luisa

PONZI
V I N E Y A R D S

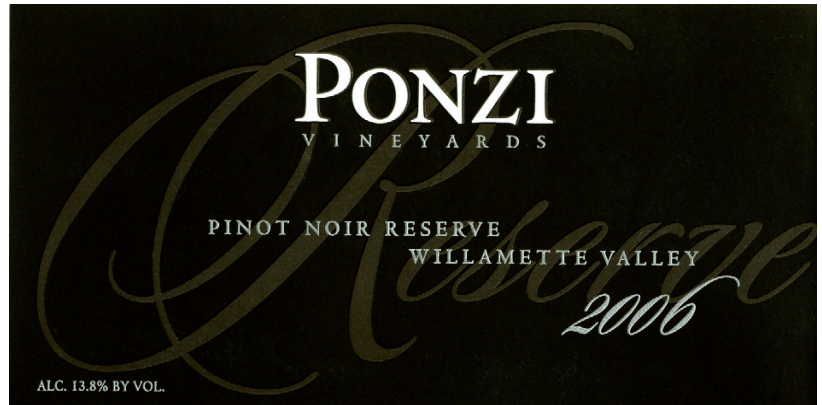
Pinot Noir Reserve
2006 WILLAMETTE VALLEY

PRODUCTION:
4,200 six-bottle cases

RELEASE DATE:
September 2008

SUGGESTED RETAIL PRICE:
\$50

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“Black plum, white pepper, ripe blueberries, cinnamon bark, cigar box and dried rose petal are some of the aromatics from this explosive nose. The mouth is lush and full with ripe cherry and spicy cassis notes. The broad mid-palate leads to a surprisingly structured finish with good length.”

-Winemaker Luisa Ponzi

VINTAGE 2006: 2006 may be remembered as the year Oregon's orchards and vineyards produced record yields. Crop tons per acre this year were extraordinarily high across the Willamette Valley. Higher than normal rainfall in the winter charged soils with abundant water. This ground water enabled vines to flourish through the very dry summer. Harvest was hot and fast for most sites. Soil water may have been the factor for such a large average cluster size, but it also insured high quality and clean fruit from happy vines! This Reserve Pinot Noir is produced from LIVE Certified Sustainable vineyards planted primarily on Laurelwood soil. The blend is selected from Ponzi's Madrona, Abetina and Aurora Vineyards as well as fruit purchased from Gemini, Linda Vista Vineyards and Lazy River 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 13.8%. Finished pH is 3.61.