

2011 PONZI ABETINA 2 PINOT NOIR



“*Floral notes of lavender, lilac and rose petal frame the spice box of white pepper and star anise. This voluptuous mouth shows sweet spiced cherries over silky present tannins.*”

-WINEMAKER LUISA PONZI

PRODUCTION:

250 six packs

RELEASE DATE:

September 2013

SUGGESTED RETAIL PRICE:

\$100

NATIONAL DISTRIBUTION BY:

Wilson Daniels Ltd.

HISTORY: For decades, Ponzi Abetina Vineyard, born as a clonal experiment for Oregon State University in the mid-1970s, has produced an impressive Pinot noir with unique and complex flavors. So enthralled by the success at Abetina, in 2005 an exact duplicate was planted at Ponzi's stunning Aurora Vineyard. The experimental collection of more than 20 Pinot noir clones was planted to the same soil, elevation and aspect, as Abetina. With the added element of youth, the Abetina 2 block at Aurora Vineyard gives this cuvée unparalleled vibrancy and depth.

VINTAGE 2011: Early April budbreak was followed by a month of cool weather stalling growth throughout a wet spring and the wettest June on record resulting in small yields. The summer continued to be the coolest in 17 years and as we approached the fall the anxiety was palpable in the Willamette Valley. As the birds arrived in Hitchcock numbers we were well into the late part of October when Mother Nature blessed us with

two straight weeks of dry, clear, warm days nudging the fruit into perfect ripeness.

VINEYARDS: This single vineyard cuvée is crafted exclusively with Pinot noir from the Abetina 2 block at Ponzi's LIVE Certified Sustainable Aurora Vineyard.

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 degrees. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before undergoing a 7 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 3.60.