

2011 PONZI VIGNETO PINOT NOIR



“Complex aromatics of cinnamon bark, cedar, sweet white pepper, red rose petal and ripe boysenberry precede a seamless mouth showing spiced cherry, red currant, tobacco leaf and black tea. The dark fruit sweetness finishes with long tannins highlighted with juicy acidity.”

-WINEMAKER LUISA PONZI

PRODUCTION:

200 six packs

RELEASE DATE:

September 2013

SUGGESTED RETAIL PRICE:

\$75

NATIONAL DISTRIBUTION BY:

Wilson Daniels Ltd.

HISTORY: The Vigneto Pinot Noir bottling is an opportunity to showcase our partnership with long-standing growers and spotlight sites that stand out each vintage. With this cuvée we acknowledge the work that comes from adept vine management and uncompromising standards. For 10 years, Alloro Vineyard's pristine fruit has been part of the Ponzi Pinot Noir. In 2011 this Chehalem Mountains site yielded some of the region's finest Pinot noir, making it worthy of this inaugural bottling.

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 LIVE Certified Sustainable Alloro 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 13.8%. Finished pH is 3.63.