

## 2012 PONZI ABETINA 2 PINOT NOIR



“Spiced cherries, grenadine and lilac frame this spicy nose of cloves and cardamom. The full and sweet fruited mid-palate balances juicy acidity and hints of flint accompany the long finish.”

-WINEMAKER LUISA PONZI

**PRODUCTION:**

*230 six packs*

**RELEASE DATE:**

*September 2014*

**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 2012:** On the heels of the late and cool 2010 and 2011 vintage, 2012 was a welcome sight! Although the season started with a wet and long spring weather, the summer brought dry and warm conditions. From July through mid October there were only trace amounts of precipitation. Days were warm, but nights stayed cool giving us beautiful ripeness and sugar, but maintaining bright acidity. Crops were low, due to the wet spring,

causing the intensity of flavor to be increased. 2012 is being hailed as an “epic” vintage in Oregon wine history and the wines are proving that to be true.

**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 13.8%. Finished pH is 3.55.