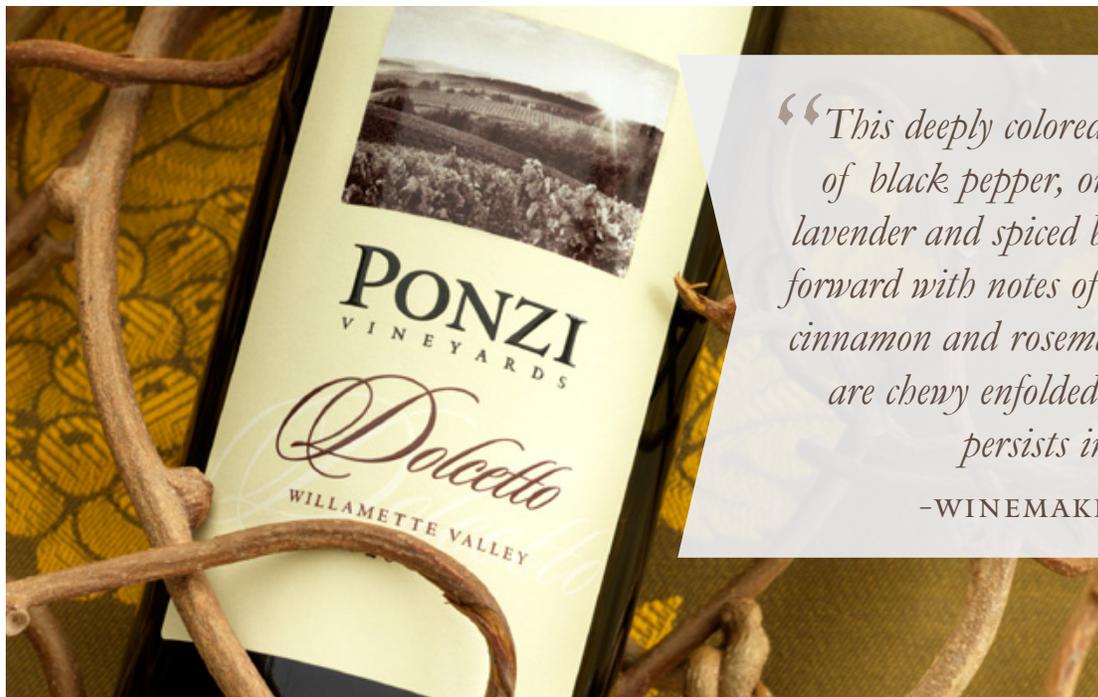


## 2012 PONZI DOLCETTO



“This deeply colored wine shows aromatics of black pepper, orange pekoe, rose petal, lavender and spiced blackberry. The mouth is forward with notes of chocolate covered cherry, cinnamon and rosemary shortbread. Tannins are cheny enfolded by a juicy acidity that persists into the finish.”

-WINEMAKER LUISA PONZI

**PRODUCTION:**

300 cases

**RELEASE DATE:**

May 2014

**SUGGESTED RETAIL PRICE:**

\$25.

**AVAILABILITY:**

Contact winery or visit [ponzivines.com](http://ponzivines.com)

**HISTORY:** Dolcetto is the second varietal in the Ponzi family's Italian series. Sharing the spotlight with Ponzi Arneis, Dolcetto also has roots in the Piedmont region of Northern Italy. It is an early ripening varietal with great color and spicy flavors. The family planted some of Oregon's first Dolcetto in 1992 at their Aurora Vineyard. Luisa feels that Dolcetto is a promising varietal for Oregon as it is so adaptable to Oregon's climatic conditions.

**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:** The fruit for this Dolcetto is from our Aurora Vineyard in the Chehalem Mountains AVA and is LIVE Certified Sustainable.

**FERMENTATION:** The delicate grapes were hand-picked, sorted and destemmed. Fermentation temperatures did not exceed 90°F. The wine was pressed before dryness and moved to neutral French oak. Malolactic fermentation is complete and the wine was barrel aged for 18 months before bottling. The finished alcohol is 13.5%.