

2013 PONZI TAVOLA PINOT NOIR



“ This intensely perfumed nose gives hints of bay leaf, star anise, lavender, pomegranate and dried currant. The sweet entry to the vibrant palate leads to spiced cherry pie, lightly roasted coffee bean and finishes with soft tannins touched with orange zest . ”

-WINEMAKER LUISA PONZI

RELEASE DATE:

January 2015

SUGGESTED RETAIL

PRICE: \$25.

VINTAGE 2013: The season started with a warm spring bringing an early bud break. From that point the growing season remained warm and dry leading us to believe we would have an early, uneventful harvest. All went as planned until the last week in September when the tail end of a Japanese typhoon dropped close to 6 inches of rain on the valley and completely saturated the vineyards. This is when it got interesting!

Having seen many wet vintages in Oregon we had some ideas on how to handle it; using helicopters to dry the vines, multiple picking passes, extensive sorting before destemming and very careful winemaking among other methods. October saved us with three long weeks of dry, breezy days allowing the fruit left on the vines to reach optimum flavor without any dilution from rain.

VINEYARDS: The 2013 Ponzi Tavola Pinot Noir is produced from LIVE Certified Sustainable Ponzi Aurora, Avellana and Madrona Vineyards, as well as sustainably-grown vineyards in the Dundee Hills, Yamhill-Carlton and Eola Hills AVAs.

FERMENTATION: All fruit is sorted then destemmed to 1.5–3 ton fermenters. An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. The fermenters were aerated or punched down twice a day, then lightly pressed just before dryness to ensure a softer, fruit forward style. The wine was aged in French oak for 11 months (20% new). A barrel selection is made for Tavola, then racked and bottled by gravity without fining or filtration. This wine has been bottle aged for seven months before release. Alcohol is 13.2%.