

2013 PONZI VIGNETO PINOT NOIR



“This intriguing nose shows serrano peppers, chipotle, Italian plum, raspberry and marzipan. The silky textured mouth mingles with bay leaf, blood orange and anise flavors. Beautiful long tannins to finish.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

October 2015

SUGGESTED RETAIL PRICE:

\$80.

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. Vigneto is the best of the best from our grower vineyards.

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: This single vineyard cuvée is crafted exclusively with Pinot noir from LIVE Certified Sustainable Bieze Vineyard, located in the Eola-Amity Hills.

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 13.6%. Finished pH is 3.43.