

2014 PONZI TAVOLA PINOT NOIR



“ This forward wine is filled with lush aromas of plum, black cherry, cola and caramel. The mouth follows suit with white pepper and mint notes intermingled with the sweet fruit mid palate leading to a finish of soft, but present tannins. ”

-WINEMAKER LUISA PONZI

RELEASE DATE:

September 2015

SUGGESTED RETAIL PRICE:

\$27.

NATIONAL DISTRIBUTION BY:

Vintus

VINTAGE 2014: Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain! 2014 was, however, the warmest season on record in the Willamette Valley. Interestingly this was not due to high maximum temperatures, but rather higher than normal minimum temperatures. A warm spring and a little rain gave us an early bud break and the season maintained warm temperatures throughout. Nighttime temps were well above normal accelerated ripening despite large crop loads and harvest began at the very beginning of September. The dry weather inhibited disease pressure allowing us to receive a bountiful, clean and quite ripe vintage.

VINEYARDS: The 2014 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 13.7%