

2014 PONZI VIGNETO PINOT NOIR



“ This distinct nose holds aromas of cola, bergamot, sarsaparilla and dried cherry. The palate has earthy hints of porcini mushroom and ancho pepper framed by juicy acidity and firm tannins to finish long.”

—WINEMAKER LUISA PONZI

RELEASE DATE:

November 2016

SUGGESTED RETAIL PRICE:

\$80.

PRODUCTION:

190 six packs

AVAILABILITY:

Contact winery or visit ponziwines.com

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 temperatures 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.

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.

VINEYARDS: This single vineyard cuvée is crafted exclusively with Pinot noir from LIVE Certified Sustainable Menefee Vineyard in the Yamhill-Carlton AVA.

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 5 months before its release. Alcohol is 14.2%. Finished pH is 3.72.