



# Ponzi Vineyards Pinot Noir Reserve

WILLAMETTE VALLEY

## 2014



**Alcohol:**

14.2%

**pH:**

3.55



### ESTATE

In the late 1960s Dick and Nancy Ponzi uprooted their family to pursue a dream of producing world class Pinot Noir. After research trips to Burgundy and an extensive search, they purchased 20 acres on a small farm just southwest of Portland, Oregon. The winery was founded in 1970, and the first 4 barrels of wine produced in 1974. Ponzi has since become internationally acclaimed for its Pinot Noir, Chardonnay and Pinot Gris. For the last 25 years President Maria Ponzi and Winemaker Luisa Ponzi have brought the estate to even greater heights, setting the standard for Oregon and remaining at the forefront of the nation's top wine producers.

### WINE

Primarily estate grown fruit on Laurelwood soil in the Chehalem Mountains. Some of Oregon's oldest vines. As noted by Luisa Ponzi, "This fruit forward wine is packed with black cherry, cedar, cigar box, anise and cream cola; leading to a mouth of chicory and caraway, spiced plum and toasted almond. The graphite tinged tannins linger to a long finish."

### VINTAGE

Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain! A warm spring and a little rain allowed for an early bud break and the season maintained warm temperatures throughout. The dry weather inhibited disease pressure allowing us to receive a bountiful, clean and quite ripe vintage.

### VINEYARD

This Pinot noir is a blend of LIVE Certified Sustainable fruit from Ponzi's oldest and most prized sites: Abetina, Aurora and Madrona Vineyards; as well as Linda Vista, Kason, Walnut Ridge and Zenith Vineyards.

### VINIFICATION

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. After 20 months in French oak barrels (30% new), it was bottled by gravity without filtration or fining and was aged in bottle for five months before its release.

"This spent 20 months in 30% new French oak, and incorporates fruit from Ponzi's Aurora, Abetina and Madrona vineyards, among others. Aromatic, dense and toasty, it deftly blends aromas and flavors of toast, cigar box, blackberry, black cherry, coffee and graphite. Tannins are polished to a fine sheen, and frame a finish loaded with dark chocolate and espresso. Drink now through 2032."

– 96 Points Wine Enthusiast, Cellar Selection

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