



## Pinot Noir Reserve 2015

### Willamette Valley

#### 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. They believed the climate, soils and vineyard site meet every need of noble cool-climate grape varieties. The first 4 barrels of wine produced in 1974. At the time, there are 5 bonded wineries in Oregon with 35 acres in production. 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

The Pinot Noir Reserve comes from primarily estate fruit, including from some of Oregon's oldest vines. In some years the Ponzis will choose to add complementary parcels from longtime grower partners. The constant is that the heart of the wines is from old vines grown on Laurelwood soils in the Chehalem Mountains AVA. Ponzi's Pinot Noir Reserve is one of the ultimate examples of artisanal, site-expressive Pinot Noir in the United States today, year after year epitomizing a character of restrained power.

#### VINEYARD

*Soils:* Fruit was sourced from Ponzi Vineyards' Aurora, Abetina, and Avellana Vineyards on Laurelwood soils in the Chehalem Mountains AVA. Additional lots were from Zenith and Bieze Vineyards in the Eola-Amity AVA. Laurelwood soil is a mixture of Basalt and Loess particular to the Northern Willamette Valley.

*Farming:* All of their vineyards have been LIVE Certified Sustainable, the highest international standard of sustainable viticulture.

*Grape Varieties:* Pinot Noir

#### WINEMAKING

*Fermentation:* In small lots with 5 days of cold soak to increase aroma and color, the peak temperatures reached 90°F. Aerated or manually punched down twice a day (for 12-20 days) before a 7 day post-fermentation maceration to increase structure and length.

*Aging:* French oak barrels (30% new) for 20 months. Racked and bottled by gravity without filtration or fining. Aged in bottle for 5 months before its release.

*Alcohol:* 13.7% ABV

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#### VINOUS

"A highly perfumed bouquet evokes ripe blackberry, cherry and candied flowers, and exotic incense and potpourri nuances add complexity. Sweet and broad on the palate, offering densely packed cherry liqueur, spicecake and cola flavors that slowly firm up on the back half. Finishes on a youthfully tannic note, with resonating cherry and spice notes, hints of mocha and vanilla and impressive persistence."