



PONZI
VINEYARDS

Est. 1970

Ponzi Classico Pinot Noir 2016

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 sisters Maria and 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

Classico specifically represents the "classic" quality and style of Oregon and American Pinot Noir, benchmarks very much defined by the Ponzis. As a wine, Classico is meant to encapsulate the Willamette Valley at its best. Around 7-8 of the Ponzi's vineyard parcels are complemented by a select few top neighboring sites to introduce additional soil types and exposures.

VINEYARD

The artistry and signature of the 2015 Classico is in the blending of distinct cuvées from 11 exceptional vineyards, selected as the truest expression of the year. The Northern Willamette Valley provides a moderate climate, soils and sites ideal for the culture of noble cool climate wine varietals. The distinctive micro-climates, combined with knowledgeable varietal and clonal selections, are the determinants of the character and ultimate wine structure. Farming: All Ponzi vineyards are LIVE certified sustainable, the highest international standard of sustainable viticulture. All grower partners are LIVE or organically certified.

Grape Varieties: Pinot Noir

WINEMAKING

Fermentation: In small lots with 5 days of cold soak to increase aroma and color. Aerated or manually punched down twice a day (for 12-20 days) before lightly pressing at dryness.

Aging: French oak barrels (26% new) for 11 months. Racked and bottled by gravity without filtration or fining and aged in bottle for 5 months before release.

Alcohol: 13.9%

VINTAGE

For the last three years Ponzi has been defining the new normal with early vintages in the Willamette Valley. 2016 jumped out of the gate with bud break a full 3 weeks earlier than customary. Flowering was condensed by a heat spell and an early summer gave beautiful warm temperatures until August when it heated up. Harvest arrived later that month and was in full swing by early September. All fruit was in the door by the first part of October. Fruit quality was immaculate with absolutely no disease pressure. Fruit set was small due to the short flowering time. Berry size was also small resulting in lower yields and gorgeously intense fruit. I would liken 2016 to the 2006 vintage where we saw lush, beautiful wines with unexpected elegance and acidity, but in achingly short supply. Truly, a stellar vintage for Oregon.



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WINE ENTHUSIAST

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