

PONZI VINEYARDS

Founded in 1970, Ponzi Vineyards was instrumental in putting Willamette Valley on the map as a world-class wine region. Today, the winery continues to set the standard in Oregon Pinot noir and Chardonnay, elevating the region's reputation as a premier wine country destination.



Tavola Pinot Noir 2018

Willamette Valley, Oregon

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 met every need of noble cool-climate grape varieties. The first 4 barrels of wine were produced in 1974. At the time, there were 5 bonded wineries in Oregon with 35 acres in production. Ponzi has since become internationally acclaimed for its Pinot Noir, Chardonnay and Pinot Gris. Over 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 2018 Tavola Pinot Noir continues a string of amazing Tavola vintages. The running joke at our office is that the wine is literally too good for the price. While made from lower elevation sites and younger vines, and handled in a way to emphasize a fruit forward character, with soft tannins, anything Luisa Ponzi approaches will have high quality as a prerequisite. Tavola is the type of wine that can be an introduction to Oregon and Willamette Valley Pinot Noir and, with its generous fruit and exotic spice and floral notes, the start of a delicious exploration.

VINEYARD

Soils: A blend of Ponzi's Aurora and Avellana Vineyards as well as other vineyards in the Chehalem Mtns, Dune Hill, Eola Hills, and Yamhill-Carlton AVAs.

Farming: All Ponzi vineyards have been LIVE Certified Sustainable, the highest international standard of sustainable viticulture. Not only are their 130 acres farmed LIVE, but they encourage all grower partners to meet the same standards.

WINEMAKING

Fermentation: An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. The wine is aerated or punched down twice a day, then lightly pressed.

Aging: French oak for 11 months (20% new). Racked and bottled by gravity without fining or filtration, aged for 4 months in bottle before release.

Alcohol: 13.8%

VINTAGE

Certain vintages make winemakers feel irrelevant; the 2018 vintage in the Willamette Valley was just that. The weather conditions throughout the growing season remained so ideal that the fruit came into the winery in pristine condition, perfectly and slowly ripened to intense flavor and maturity, all the winemaker needed to do was step aside and allow gorgeous wines to happen.

Wine Spectator

"Generous and lively, with rose petal, raspberry and cherry accents that glide on the long, sleek finish." - T.F., 9/2021

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James Suckling

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Wine Enthusiast