



PONZI RESERVE PINOT NOIR 2011

Appellation: Willamette Valley; Oregon; USA

Winemaker: Louisa Ponzi
Closure: Cork
Alcohol: 13.7%



Vineyard

This Pinot Noir is a blend of LIVE Certified Sustainable fruit from Ponzi's Aurora, Abetina and Avellana Vineyards, as well as fruit from Linda Vista, Lazy River, Walnut Ridge and Lemelson Vineyards.

All 120 acres of family-owned vineyards in the Northern Willamette Valley are LIVE Certified Sustainable, the world's highest standard for sustainable viticulture. Ponzi Vineyards continues to hold long-term contracts with many of the best growers in the region. Driven by the concept that the variety must match the terroir and climate, Ponzi Vineyards continues to set the bar for Oregon and remains at the forefront of the nation's top wine producers.

Tasting Notes

Initial aromas of maple candy, baked cherry and smoked meats precede savory notes, bay laurel and black licorice. The mouth is focused and elegant with touches of huckleberry crumble, cola and spice. The finish is persistent and bright.

Reviews

Tamarind, sassafras, licorice and caramelized resin from barrel inflect dark berries on the nose as well as a palate that is richer than in the corresponding "regular" bottling, although it lacks that wine's winsome saline savor. Instead, here is one of those instances in 2011 where we have a strikingly appealing sort of cyanic glow to the finish. I would tentatively plan to enjoy this through 2018. **90 points eRobertparker.com #209 Oct 2013**

Winery

After many research trips to Burgundy and an extensive search for the ideal location, Dick & Nancy Ponzi moved their young family from Northern California, purchasing 20 acres on a small farm just southwest of Portland, Oregon. It was a daring risk — at the time, the Pacific Northwest was not thought to be a place to grow Pinot Noir, but Dick and Nancy realized the Northern Willamette Valley's climate was ideal for cool climate varieties. Pinot Noir cuttings were planted, and in 1970 Ponzi Vineyards was founded. The methods, philosophies and winemaking passion established more than 40 years ago are still practiced today under the family's second generation.

Vintage

The season started quite late and wet with budbreak finally revealing itself in early May. A heavier than normal crop was thinned down to handle the late season, but even into the last part of August there was not significant heat to convince us that everything would get ripe enough. We thinned again at veraison (color change) and headed into September with cool, wet weather. As we were about to lose all hope towards the beginning of October, the sun decided to shine! A beautiful Indian summer saved this "Miracle Vintage" and though we were picking into the middle of November, the fruit was ripe and sound. This vintage will be remembered as the latest on record to date. It resembles, in structure, fruit intensity and color, the beautiful 1999 vintage.

Winemaking

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°F. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before undergoing a seven day post-fermentation maceration to increase structure and length. This wine was aged in French oak barrels (50% new), for 20 months then racked and bottled by gravity without filtration or fining. The wine was aged in bottle for five months before its release. Alcohol is 13.7%. Finished pH is 3.68. 2100 six packs produced.

