



PONZI CLASSICO PINOT NOIR 2014

Appellation: Chehalem Mountains; Willamette Valley; Oregon; USA

Winemaker: Louisa Ponzi
Closure: Screwcap
Alcohol: 13.8%



Vineyard

All 120 acres of family-owned vineyards in the Northern Willamette Valley are LIVE Certified Sustainable, the world's highest standard for sustainable viticulture. The 2014 Ponzi Classico Pinot Noir is produced from Ponzi's Aurora and Avellana Vineyards, as well as Lazy River, Linda Vista, Sufi, Lemelson, Zenith, Sunset View, Gemini, Paloma, Kason, Menefee, Thistle and Yamhill Vineyards.

Tasting Notes

Notes of hickory, white pepper and blackberry bramble erupt from the fragrant nose. Lavender, dark chocolate and sarsaparilla follow, leading to a lush mouth of dark cherry and velvety soft tannins balanced with juicy acidity. The finish lingers tinged with red fruit.

Reviews

Fresh and vital, focusing the black cherry, lime and spice flavors into a spotlight that glows through the generous, expressive finish. Drink now through 2021.

91 points – Wine Spectator Feb 28, 2017.

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.

The Vintage

Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain! 2014 was, however, the warmest season on record in the Willamette Valley. Interestingly this was not due to high maximum temperatures, but rather higher than normal minimum temperatures. A warm spring and a little rain gave us an early bud break and the season maintained warm temperatures throughout. Nighttime temps were well above normal accelerated ripening despite large crop loads and harvest began at the very beginning of September. The dry weather inhibited disease pressure allowing us to receive a bountiful, clean and quite ripe 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 lightly pressing at dryness. This wine was aged in French oak barrels (35% new) for 11 months. It was raked and bottled by gravity without filtration or fining and was aged in bottle for five months before its release.

