



Pinot Noir Rosé 2017

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

This remarkably expressive Pinot Noir Rosé truly showcases Luisa's style. Graceful notes of strawberries and orange peel intermingle with beautiful floral notes and sweet spice. The acidity on the finish leaves you with wanting more.

VINEYARD

Soils: Pinot Noir fruit is sourced from high elevation Merten Vineyards and old vine fruit from Dion Vineyards and Ten Peaks Vineyard, a beautiful cool site outside in the coast range.

Farming: All of their 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.

Grape Variety: Pinot Noir

WINEMAKING

Fermentation: Destemmed and macerated for 24 hours before pressing to stainless steel for fermentation. Malolactic fermentation was inhibited to retain bright, fresh fruit character. A portion was fermented in neutral Pinot Noir oak barrels and allowed to complete malolactic to add a touch of creaminess to the mid palate.

Alcohol: 13% ABV

VINTAGE

Climate: A cold, snowy winter and cool spring delayed bud break by a few weeks. Cool September nights kept acids brilliant, and bits of rain ensured conditions for ripe fruit with mature skin and seed tannin.



TASTING NOTE

"An intriguing nose of wild strawberries, candied orange peel, and struck flint mingle with floral aromas of chamomile, gardenia leaf, crushed rose petal, and cherry blossom. The mouth is bright and balanced with a notes of Kaffir lime, cardamom, and a gingery sweetness to finish." - Winemaker, Luisa Ponzi