

PONZI VINEYARDS



LAURELWOOD PINOT NOIR RESERVE 2019

Willamette Valley

ABOUT PONZI VINEYARDS

For over 50 years, Ponzi Vineyards has had the honor of being Oregon wine country's most influential pioneer and contemporary standard bearer. Old vines, organic viticulture, and an uncompromising dedication to excellence distinguish Ponzi as the premier winery in Oregon.

THE WINE

Ponzi's Pinot Noir Reserve is made exclusively from estate fruit, including some of Oregon's oldest vines. For over 50 years, the Ponzi family has farmed 140 acres of certified sustainable vineyards on Laurelwood soils. Over time, the vines have evolved, with red fruit in their youth giving way to dark berry and brambly spice. The Reserve's layered complexity make it one of the finest examples of site-expressive Pinot Noir in North America. As Wine Spectator once wrote, "All Oregon Pinot Noirs are measured against the Ponzi yardstick."

TECHNICAL INFORMATION

VARIETY: 100% Pinot Noir

VINEYARD: A barrel select from Aurora, Abetina, Madrona, and Avellana Estate Vineyards on Laurelwood soils in the northern Chehallem Mountains.

WINEMAKING: Vinified in small lots with daily punch-downs and 40% whole cluster inclusion

VINTAGE: A classic, cooler Oregon vintage harvested in waves between rain and sun. Elegant, low in alcohol, and full of the freshness the Willamette Valley does best.

AGING: 20 months in French oak (40% new)

ALC. BY VOL.: 14%

PRESS

93 Wine Spectator

95 Wine Advocate

95 James Suckling

95 Jeb Dunnuck

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WINE SPECTATOR

PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 22x4 (88)

CASE DM: 11x7.25x12 in

CASE WEIGHT: 19 lb

BTL DEPTH: 3.375 in

BTL HEIGHT: 11.6 in

BTL WEIGHT: 3.16667 lbs

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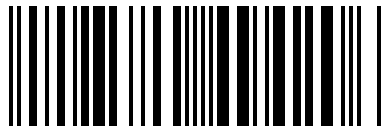
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SRP: \$80.99

UPC: 011852049420

SCC: NO SCC CODE

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