

# 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.



## Aurora Pinot Noir 2017

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 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 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

Aurora means sunrise and represents an unparalleled combination of bright acidity, texture and freshness of fruit on the mid-palate. Winemaker Luisa Ponzi's goal is to allow the wines to express these characteristics each vintage through single vineyard expressions. Aurora yields an elegant wine with bright acidity and fruit.

### VINEYARD

The Pinot Noir for this single vineyard cuvée were grown on Laurelwood soil at Ponzi's LIVE Certified Sustainable Aurora Vineyard located in the Chehalem Mountains AVA. These vines were planted in 1990.

### WINEMAKING

*Variety:* 100% Pinot Noir

*Fermentation:* Hand sorted and de-stemmed. 12-20 day cold soak fermentation in small lots, with twice-daily punchdowns, followed by a seven day post-fermentation maceration to increase structure and length.

*Aging:* 20 months in French oak (50% new), 6 months in bottle

*Alcohol:* 14%

### VINTAGE

The 2017 vintage was a welcome throwback to more classic vintage years after the previous five warm years. Harvest began in late September and long mild days ensued. Cool nights kept acids brilliant and bits of rain here and there ensured beautiful conditions for ripe, clean fruit with mature skin and seed tannin. This vintage will be one to enjoy immediately and for the long term.

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*"Attractive aromas of ripe red cherries and berries with violets and a subtly earthy edge, as well as forest-floor and leafy, undergrowth notes. The palate has a very seamless build of silky, lacy tannin and crafts a seamless, long, red-cherry impression that holds elegant, long and fine."*

- JS, 1/20

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