

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.



Avellana Pinot Noir 2017

Willamette Valley, Oregon USA

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

Avellana is a "younger" vineyard planted in 2006. Winemaker Luisa Ponzi's goal is to allow the wines to express these characteristics each vintage through single vineyard expressions. Avellana yields a richer, weightier style of Pinot Noir as compared to the Aurora single vineyard wine.

VINEYARD

The Pinot Noir grapes for this single vineyard cuvée were grown on Laurelwood soil at Ponzi's LIVE Certified Sustainable Avellana Vineyard located in the Chehalem Mountains AVA. The vines were planted in 2006.

WINEMAKING

Variety: 100% Pinot Noir

Fermentation: Hand sorted and destemmed prior to fermentation in small lots with five days of cold soak to increase aromas and color. Manual punch down twice a day (12-20 days) before undergoing a 7day post-fermentation maceration to increase structure and strength

Aging: French oak barrels (50% new) for 20 months followed by 5 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. Coll 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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"This has a very rich, fresh array of ripe dark cherries and a rose-hip and brown-tea edge. The palate has a very smooth, silky feel with layered tannins that deliver flavors of red-cherry pastry and long, fluid, pure cherries. Long finish." - JS, 1/20

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Wine Spectator