

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.



Pinot Noir Reserve 2016

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

The Pinot Noir Reserve comes from primarily estate fruit, including some of Oregon's oldest vines. In some years the Ponzis will choose to add complementary parcels from longtime grower partners. At its core, the wine remains an expression of old vines grown on Laurelwood soils in the Chehalem Mountains AVA. Ponzi's Pinot Noir Reserve is one of the ultimate examples of artisanal, site-expressive Pinot Noir in the United States today, year after year epitomizing a character of restrained power.

VINEYARD

Fruit for the 2016 Reserve was sourced entirely from Laurelwood soils in the Chehalem Mountains AVA. Selected barrels from Ponzi's Aurora, Abetina and Avellana Vineyards comprise the majority of the blend with a few barrels from Linda Vista Vineyard. All vineyards are LIVE Certified Sustainable.

WINEMAKING

Variety: 100% Pinot Noir

Fermentation: In small lots with 5 days of cold soak to increase aroma and color. Manually punched down twice a day (for 12-20 days) before a 7 day post-fermentation maceration to increase structure and length.

Aging: French oak barrels (30% new) for 20 months followed by 5 months in bottle.

Alcohol: 14.4%

VINTAGE

Due to the short flowering time, the 2016 Vintage is characterized by lower yields and gorgeously intense fruit. 2016 can be likened to the 2006 vintage where Ponzi saw lush, beautiful wines with unexpected elegance and acidity, but in achingly short supply. Truly, a stellar vintage for Oregon.



"Smooth and silky, this lovely reserve is loaded with ripe plum and cherry fruit. Barrel aging (20 months in 30% new French oak) brings cellar, nutmeg and chocolate notes. There's a pinch of pepper also, as it winds gracefully through a long finisher."

94

93

Wine Spectator

93

Vinous

93

James Suckling