

MOVING NORTH

Moving North is an ode to defying the status quo while demanding perfection.



Pinot Noir 2017

Willamette Valley, Oregon

ESTATE

Once thought to be too far north to grow Pinot Noir, the Willamette Valley has proven to be an ideal location for over the past 50 years. Diligent farming, gentle handling, and the perfect location are essentials when producing Pinot Noir. Moving North is an ode to defying the status quo while demanding perfection.

WINE

Moving North is a blend from vineyards all over the Willamette valley that work in concert to demonstrate the breadth of flavors, aromas, and textures that Pinot Noir from the Willamette Valley have to offer.

VINEYARD

This wine is a blend of Aurora and Avellana Vineyards in the Chehalem Mountains AVA (owned and farmed by the Ponzi family) along with Lazy River Vineyard in the Yamhill Carlton AVA and Bieze and Zenith Vineyards in the Eola-Amity Hills AVA.

WINEMAKING

Variety: 100% Pinot Noir

Fermentation: All fruit is hand harvested and destemmed before a 4-day cold soak. Fermentation is conducted with a combination of ambient and selected yeasts in stainless steel tanks.

Aging: Largely in Stainless steel, with a portion aged in neutral French oak for 10 months.

Alcohol: 13.5%

VINTAGE

2017 was a classic Oregon vintage reminiscent of 2010 or 2011, following on the heels of five relatively warm years. After a cold winter and spring, bud break was well into April and bloom was in late June. A generous fruit set made for some work thinning for superior quality. During harvest, nights were cool and gentle rains helped maintain freshness.

FOOD PAIRING

Moving North Pinot Noir pairs perfectly with simply prepared Salmon and chicken dishes, herbed goat cheeses, and beet salads. It can also be enjoyed as an aperitif.

91

WINEENTHUSIAST

"This new label, from importer Vintus, is a sleeper wine made by Vintus client Ponzi Vineyards. Included are grapes from Ponzi's Aurora and Avellana vineyards, as well as fruit from Lazy River, Bieze and Zenith, all marquee sites. Fermented and aged principally in stainless steel, this is a silky, soft and spicy wine, with a burst of cinnamon and hot-pepper candy. The ripe berry-fruit flavors are pretty and plentiful, and there's just a touch of milk chocolate woven through the finish."

- PAUL GREGUTT, 8/2020