

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.

Laurelwood Pinot Noir 2017

Laurelwood District, Chehalem Mountains, 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 trips to Burgundy and extensive research, they settled just southwest of Portland, Oregon. They believed the climate, soils and vineyard site met every need of noble cool-climate grape varieties. The first 4 barrels of wine were produced in 1974. At the time, there were 5 bonded wineries in Oregon with 35 acres in production. 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

Situated along the Northern ridge of the Chehalem Mountains, the Laurelwood District boasts ancient soils of fractured basalt layered over with a fine, windblown sediment called loess. A decade-long effort by sisters Maria and Luisa, alongside their neighbors has resulted in the recognition of Oregon's first soil-based AVA, the Laurelwood District.

VINEYARD

The Laurelwood District Pinot Noir is a blend of Ponzi's Aurora, Avellana and Madrona Vineyards along with Gemini, Alloro, Paloma and Sufi Vineyards, all of which are LIVE Certified Sustainable. This subregion of the Chehalem Mountains spreads across the northern slopes, largely protected from coastal rains, allowing the basalt soils to retain water in the spring and slowly, evenly drain throughout the growing season, bringing an inherent balance to the grape and a measured intensity to the wines.

WINEMAKING

Harvest: Sep-Oct 2017 Variety: 100% Pinot Noir

Fermentation: In small lots, with daily punch-downs

Aging: 14 months, 20% new French oak, 10 months in bottle

Alcohol: 14.1%

VINTAGE

The 2017 vintage was a welcome throwback to more classic vintages after five consecutive warm years. The winter was unusually cold, which extended into a cool spring. Fortunately, the Willamette Valley was spared any effect from the smoke and may have even benefited from some protection from sunburn in the hottest part of the summer. Reminiscent of recent 2010 and 2011 vintages, 2017 will be one to enjoy immediately and for the long term.

TASTING NOTE

Bursting with aromatics of jasmine tea, sassafras, sweet cherry and dusty rose and lavender, this wine persists with notes of clove, Amarena cherries, pomegranate and biscotti in the layered and silky palate, finishing seamless and long.