



PONZI VINEYARDS

TAVOLA PINOT NOIR 2021

Willamette Valley

ABOUT PONZI VINEYARDS

For over 50 years, Ponzi Vineyards has had the honor of being Oregon wine country's most influential pioneer and contemporary standard bearer. Old vines, organic viticulture, and an uncompromising dedication to excellence distinguish Ponzi as the premier winery in Oregon.

THE WINE

Ponzi's Tavola Pinot Noir is a perfect introduction to Oregon wine, sourced from lower elevation sites and younger vines to highlight a fruit-forward character with soft, approachable tannins. Generous and bright, it delivers the classic hallmarks of Willamette Valley Pinot Noir with ripe fruit, exotic spice, and lifted floral notes at an exceptional value.

TECHNICAL INFORMATION

VARIETY: 100% Pinot Noir

VINEYARD: From LIVE Certified Sustainable Ponzi Aurora and Avellana Vineyards, as well as sustainably grown vineyards in the Chehalem Mtns, Yamhill-Carlton, Dundee Hills and Eola Hills

WINEMAKING: De-stemmed to 1.5–3 ton fermenters for an extended cold soak before native yeast fermentation.

VINTAGE: Early September rains refreshed the vines after two difficult years. Cool nights yielded wines of balanced acidity, big aromatics, and concentrated flavor.

AGING: 11 months in French oak (20% new)

ALC. BY VOL.: 13.3%

PRESS

92

Wine Advocate

91

Wine Enthusiast

90

Jeb Dunnuck

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Screwcap

PALLET: 14x4 (56)

CASE DM: 14x10.5x12.5 in

CASE WEIGHT: 38 lb

BTL DEPTH: 3.5 in

BTL HEIGHT: 11.62 in

BTL WEIGHT: 3.16667 lbs

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SRP: \$35

UPC: NO UPC CODE

SCC: 10011852040318