

# 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.



## Tavola Pinot Noir 2019

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 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. Ponzi has since become internationally acclaimed for its Pinot Noir, Chardonnay and Pinot Gris. Over 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 2019 Tavola Pinot Noir continues a string of amazing Tavola vintages. The running joke at our office is that the wine is literally too good for the price. While made from lower elevation sites and younger vines, and handled in a way to emphasize a fruit forward character, with soft tannins, anything Luisa Ponzi approaches will have high quality as a prerequisite. Tavola is the type of wine that can be an introduction to Oregon and Willamette Valley Pinot Noir and, with its generous fruit and exotic spice and floral notes, the start of a delicious exploration.

### VINEYARD

*Soils:* A blend of Ponzi's Aurora and Avellana Vineyards as well as other vineyards in the Chehalem Mtns, Dune Hill, Eola Hills, and Yamhill-Carlton AVAs.

*Farming:* All Ponzi vineyards have been LIVE Certified Sustainable, the highest international standard of sustainable viticulture. Not only are their 130 acres farmed LIVE, but they encourage all grower partners to meet the same standards.

### WINEMAKING

*Fermentation:* An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. The wine is aerated or punched down twice a day, then lightly pressed.

*Aging:* French oak for 11 months (20% new). Racked and bottled by gravity without fining or filtration, aged for 4 months in bottle before release.

*Alcohol:* 13.2%

### VINTAGE

The Throwback Vintage, is a reminder of more classic Oregon vintages and the reason the winery was established over 50 years ago. A mild summer, with just a hint of humidity, brought us into the fall with dry weather into September. Picking began with the sparkling and Rose fruit, and then the dance began between clear sunny skies and rainy days. The Chardonnay and Pinot Noir fruit slowly ripened and was harvested in waves between the rainy and sunny days, retaining beautiful acidity and freshness. The pace was reasonable and the harvest was completed in late October. The resulting wines are elegant, low alcohol and fully express what the Willamette Valley can achieve in a cooler vintage. It was a year where winemakers were required to draw on past harvest and put into practice lessons learned. Experience definitely mattered in this vintage.