

PONZI

PONZI 'LAURELWOOD' CHEHALEM MOUNTAIN PINOT NOIR

CHEHALEM MOUNTAIN • OREGON • UNITED STATES • NORTH
AMERICA

TECHNICAL DETAILS

The Estate

This Pinot Noir is a blend of fruit from the new Laurelwood District AVA; Ponzi Vineyard's Avellana and Aurora Vineyard and Linda Vista Vineyards, Paloma, Alloro, and Gemini. All LIVE Certified Sustainable and grown in Laurelwood soil.

Wine Making

The fruit was hand sorted with 35% whole cluster fermented and 65% destemmed. Fermented in small lots with five days of cold soak to increase aroma and color, the peak temperatures reached 90°F. The fermenters were aerated or manually punched down twice a day (for 1220 days) before 5 days of post-fermentation maceration.

Food Suggestions

Pairs well with poultry and turkey based dishes.

TASTING NOTES

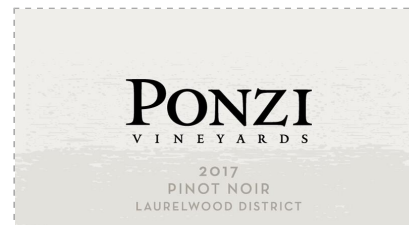
The initial nose of spiced black cherry, blackberry reduction and cinnamon expand to aromas of white pepper spice, lavender and bergamot. The mouth is velvety textured with honeyed notes and savory hints of juniper, sage, and cedar. The lingering tannins hold a hint of graphite and dark chocolate.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- LIVE- Certified Sustainable Vineyards
- Family-Owned
- ABV%: 13.8
- Class: Red

REVIEWS

Robert Parker's Wine Advocate |
96

James Suckling | 93

WWW.PONZIVINEYARDS.COM/PRESS

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

