

PONZI

PONZI 'RESERVE' WILLAMETTE VALLEY PINOT NOIR

WILLAMETTE VALLEY • OREGON • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Fruit for the Reserve was sourced from our Estate vineyards, some of the oldest vines in the valley, in the newly designated Laurelwood District AVA. Barrels were selected from Ponzi's Aurora, Abetina, Madrona and Avellana Vineyards for this Reserve blend.

Wine Making

All of the fruit was hand sorted and destemmed. Fermented in small lots with 5 days of cold soak to increase aroma and color, the peak temperatures reached 90 degrees. The fermenters were aerated or manually punched down twice a day (for 12-20 days) before undergoing a post-fermentation maceration to increase structure and length. This wine was aged in French oak barrels (40% new), for 20 months.

Food Suggestions

Pairs well with beef, veal, deer, venison, and poultry dishes

TASTING NOTES

Blueberry compote, spiced plum and chocolate aromas laced with savory notes of rosemary, sage, tobacco and shitake. The broad palate gives black licorice, toasted coconut, amarena cherries and ancho chile surrounding a firm backbone of tarry, dusty tannins. The finish is long and reminiscent of dark chocolate.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Certified Sustainable
- Family-Owned
- ABV%: 14.3
- Class: Red

REVIEWS

James Suckling | 95

Robert Parker's Wine Advocate | 95

Wine Enthusiast | 93

WWW.PONZIVINEYARDS.COM/PRESS

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

