



Tavola Pinot Noir 2017

Willamette Valley

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. 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

The 2017 Tavola Pinot Noir continues a string of amazing Tavola vintages made from lower elevation sites and younger vines to emphasize a fruit forward character with soft tannins. 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 LIVE Certified Sustainable Avellana Vineyard and sustainably-grown vineyards in the Chehalem Mountains, Yamhill-Carlton and Eola-Amity Hills AVAs.

Farming: All of their vineyards have been LIVE Certified Sustainable, the highest international standard of sustainable viticulture.

Grape Variety: 100% Pinot Noir

WINEMAKING

Fermentation: An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 90°F. Aerated or punched down twice a day, then lightly pressed just before dryness to ensure a softer, fruit forward style.

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: 13.7% ABV

VINTAGE

The 2017 vintage was a welcome throwback to more classic vintage years after the previous 5 warm years. Cool nights during harvest kept acids brilliant and rain ensured beautiful conditions for ripe, clean fruit with mature skin and seed tannin. Reminiscent of recent vintages 2010 and 2011, this vintage will be one to enjoy immediately and for the long term.

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VINOUS MEDIA

"Ripe, mineral-tinged red berry and cherry scents, along with a hint of succulent herbs and building spiciness. Smooth and open-knit, showing very good depth to the bitter cherry and black raspberry flavors, which take on a smoky quality with aeration. Shows the forward character of the vintage and finishes long and supple, with repeating spiciness and gentle, even tannins."