

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.



Classico Pinot Noir 2016

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 meet every need of noble cool-climate grape varieties. The first 4 barrels of wine produced in 1974. At the time, there are 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

Classico specifically represents the "classic" quality and style of Oregon and American Pinot Noir, benchmarks very much defined by the Ponzis. As a wine, Classico is meant to encapsulate the Willamette Valley at its best. Around 7-8 of the Ponzi's vineyard parcels are complemented by a select few top neighboring sites to introduce additional soil types and exposures.

VINEYARD

The artistry and signature of the 2016 Classico is the blending of distinct cuvees from 11 exceptional vineyards, selected as the truest expression of the year. The Northern Willamette Valley provides a moderate climate, soils and sites ideal for the culture of noble cool climate wine varieties. The distinctive micro-climates, combined with knowledgeable varietal and clonal selections, are the determinants of the character and ultimate wine structure.

WINEMAKING

Variety: 100% Pinot Noir

Fermentation: In small lots with 5 days of cold soak to increase aroma and color. Aerated or manually punched down twice a day (for 12-20 days) before lightly pressing.

Aging: French oak barrels (26% new) for 11 months, followed by bottle aging for 5 months.

Alcohol: 13.9%

VINTAGE

Due to the short flowering time, the 2016 Vintage is characterized by lower yields and gorgeously intense fruit. 2016 can be likened to the 2006 vintage where Ponzi saw lush, beautiful wines with unexpected elegance and acidity, but in aching short supply. Truly, a stellar vintage for Oregon.

92

Wine Spectator

"Lithe and delicately expressive, with aromas of fresh violet, cherry and orange peel, opening to sleek and layered flavors that linger on the finish." - TF, 2/2020

92

Vinous

92

Wine Enthusiast

90

Jeb Dunnuck