



# Tavola Pinot Noir 2016

## 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 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 sisters Maria and 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 2016 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 Ponzi's vineyards have been LIVE Certified Sustainable, the highest international standard of sustainable viticulture.

*Grape Varieties:* 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. *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:* 13.6% ABV

### VINTAGE

*Climate:* 2016 jumped out of the gate with bud break a full 3 weeks earlier than normal. Flowering was condensed by a heat spell and an early summer provided beautiful warm temperatures.



### WINE ENTHUSIAST

"Ponzi's Tavola consistently out-performs reserve-level wines from elsewhere. Credit the outstanding vineyard sources, which include Ponzi's Avellana vineyard, and of course the skillful winemaking, which begins with native yeast fermentation. It was aged 11 months in 20% new French oak and has scents and flavors of Bourbon tea, cinnamon spice and black cherry fruit. There's plenty of power and a clean, fresh finish."