



Madrona 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 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

This debut bottling of remarkable Pinot noir from Madrona Vineyard, showcases the consistently stunning fruit from these 30-year-old vine. It reveals a true sense of place in the bottle. The vineyard was named for the madrone trees which surround the 10-acre site and is own rooted Pommard clone.

VINEYARD

Soils: This single vineyard cuvée is crafted exclusively with Pinot noir from LIVE Certified Sustainable Madrona Vineyard.

Grape Variety: 100% Pinot Noir

WINEMAKING

Fermentation: In small lots with 5 days of cold soaking to increase aroma and color. Regular punch downs twice a day (for 12-20 days) before a 7-day maceration to increase structure and length.

Aging: In French oak barrels, 50% new, for 20 months. Aged in bottle for 5 months before release.

Alcohol: 14.4%

VINTAGE

Climate: A truly stellar vintage for Oregon, similar to the lush 2006 vintage that produced beautiful wines, but in achingly short supply. An early vintage, with bud break a full 3 weeks earlier than expected. Flowering was condensed by a heat spell and an early, warm summer until August when it heated up. Harvest was in full swing by early September. Fruit quality was immaculate; berry size was small resulting in lower yields and gorgeously intense fruit.

Vineyard Work: 50% of the fruit was hand-sorted and destemmed fruit before fermentation



TASTING NOTE

"Striking nose of warm spice; cardamom, star anise, clove, cinnamon stick and vanilla laced with savory notes of coriander, rosemary and fir needle. The mouth follows with molasses and gingersnap, spice cake and cola. The juicy acidity, salinity and chalky tannins keep the palate fresh and the finish long with a lingering spiciness." – Winemaker Luisa Ponzi