



Abetina II 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

For decades, Ponzi Abetina Vineyard, which sits on a spectacular east-facing slope born in 1975 as a clonal experiment for Oregon State University, has produced an impressive Pinot noir with unique and complex flavors. So enthralled by the success at Abetina, in 2005 an exact duplicate was planted at Ponzi's stunning Aurora Vineyard. The experimental collection of more than 20 Pinot noir clones was planted to the same soil, elevation and aspect, as Abetina. With the added element of youth, the Abetina 2 block at Aurora Vineyard gives this cuvée unparalleled vibrancy and depth.

VINEYARD

Soils: This single vineyard cuvée is crafted exclusively with Pinot noir from the Abetina 2 block at Ponzi's LIVE Certified Sustainable Aurora Vineyard. in the Chehalem Mountains AVA.

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: 14.2%

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: Hand-sorted and destemmed fruit before fermentation.



TASTING NOTE

"Bramble berry, chocolate, basil, rose petal and blackberry mingle with fresh aromatics of sea air and oyster shell. The mouth is generous and full with notes of cassis, creamy dolce de leche, nutmeg, hazelnuts and plum preserves. Balanced acidity and fine tannins bring structure and length to the long finish." – Winemaker Luisa Ponzi