

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.



Tavola Pinot Noir 2022

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 and Chardonnay. Today winemaker Luisa Ponzi continues her work of the last 30 years with the family of Champagne Bollinger, which acquired Ponzi Vineyards in 2021. The estate's drive to create distinctly pure Pinot Noir, in a distinctly Oregon manner, has never been stronger.

WINE

The 2022 Tavola Pinot Noir continues a string of amazing Tavola vintages. While made from lower elevation sites and younger vines, and handled in a way to emphasize a fruit forward character, with soft tannins, anything Luisa Ponzi approaches will have high quality as a prerequisite. 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 Aurora and Avellana Vineyards as well as sustainably grown vineyards in the Chehalem Mountains, Yamhill-Carlton and Eola Hills AVAs.

Farming: All Ponzi vineyards have been LIVE Certified Sustainable, the highest international standard of sustainable viticulture. Not only are their 130 acres farmed LIVE, but they encourage all grower partners to meet the same standards.

WINEMAKING

Fermentation: The fruit was hand sorted with 40% whole cluster fermented and 60% destemmed. Fermented in small lots with 3-5 days of cold soak to increase aroma and color, the peak temperatures reached 90°F. The fermenters were aerated or manually punched down twice a day (for approximately 12 days).

Aging: French oak for 10 months (25% new). Racked and bottled by gravity.

Alcohol: 13.7%

VINTAGE

2022 saw an early spring but a later summer, which came on strong and October arrived dry - one of the warmest in Oregon history - allowing fruit to perfectly ripen.

TASTING NOTES

"Spiced blueberries, plum, and cranberry leap from the glass, followed by denser notes of dry forest floor, sagebrush, and leather. The mouth holds fresh acidity with flavors of ponderosa pine, citrus, and raspberry. This brightness is in lively tension with darker flavors of Amarena cherry and rich earth." - Winemaker Luisa Ponzi