

PONZI, OREGON, USA

TAVOLA PINOT NOIR 2021

MENTZENDORFF
wine shippers since
1858



DETAILS OF PRODUCTION

This vintage brought relief and smiles to grape growers and winemakers in the valley. Following the challenges of the smoke-filled 2020 vintage and the “heat dome” events in the summer of 2021, there were concerns about what this year would hold. Fortunately, the heat events had minimal impact, even potentially eliminating mildew issues. September rains refreshed the vines, and the fruit came in mid-September, clean, ripe, and flavorful. Similar to 2012, cool nights resulted in wines with balanced acidity, aromatic richness, and delicious full flavors. Despite smaller yields than expected, the wines showcase intensified color and structure.

After challenging years, the Valley was filled with happy and energized individuals, eager to harvest and create beautiful wines once again, and this joy is likely reflected in the wines themselves.

The 2021 Ponzi Tavola Pinot Noir is produced from LIVE Certified Sustainable Ponzi Aurora and Avellana Vineyards, as well as sustainably grown vineyards in the Chehalem Mtns, Yamhill-Carlton and Eola Hills AVAs.

Fruit was hand sorted and 30% was whole cluster fermented. An extended cold soak increases color and aroma. Fermented by native yeasts, the peak temperatures reach 32°C. The fermenters were aerated or punched down twice a day, then lightly pressed just before dryness to ensure a softer, fruit forward style. The wine was aged with French oak for 11 months (20% new). A barrel selection is made for Tavola, then racked and bottled by gravity.

TASTING NOTES

Fresh red fruits of strawberry, cranberry and pie cherry tinged with notes of rose petal and peppercorn leap from the glass. The mouth has darker notes of cola, blackberry, salty licorice, and vanilla. The finish holds bright acidity framed by soft tannins and a hint of rhubarb jam to perfectly balance this lovely pure expression of Oregon Pinot noir. delicious with tomato-based pasta dishes and grilled trout

HOW TO SERVE

We recommend between 13-15 degrees. Delicious with tomato-based pasta dishes and grilled trout.

VINTAGE

2021

STYLE

Red

WINE MAKER

Luisa Ponzi
Max Bruening

BLEND OF GRAPES

Pinot Noir

ALCOHOL

13.8%

