

Ponzi Laurelwood District Pinot Noir Willamette Valley USA 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2019

GRAPE Pinot Noir

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION Oregon

SMALLER REGION Willamette Valley

Rationale

Oregon's Willamette Valley – located in the Pacific Northwest of the USA – is one of the world's relatively youngest and most promising wine regions. The best examples are remarkably similar to their equivalents from Burgundy – a comparison that is no doubt crucial to their continued success. A classic Oregon Pinot has a deep red cherry color with aromas of black cherries, stewed strawberries, and earthy notes of forest floor, wild mushrooms, and the occasional fresh herbs.

The Willamette Valley became an AVA in 1984. Celebrating the diversity of terroir within the Valley, in 2002, a group of producers banded together to create six new AVAs within the Willamette Valley. As a result, the Dundee Hills, McMinnville, Eola-Amity Hills, Yamhill-Carlton District, Chehalem Mountains, and Ribbon Ridge sub-AVAs were established, and the Van Duzer Corridor was also granted official status in late-2018.

Dick and Nancy Ponzi helped put Oregon on the map in the United States and the world, and the Ponzi family has worked continuously for over 50 years. Today and for the past three decades, their daughter Luisa has been overseeing the winemaking. The Laurelwood District is an American Viticultural Area (AVA) located west of the city of Portland and lies entirely within the northern end of Willamette Valley AVA with the Chehalem Mountains AVA and petitioned for by the Ponzi family.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: None

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Medium

TEXTURE Round / Smooth

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red Raspberry • Red / Sour Cherry *Condition: Fresh, Ripe*

BLACK FRUIT Black Raspberry • Blackberry • Black Plum *Condition: Fresh, Ripe*

CITRUS FRUIT Orange • Tangerine *Condition: Fresh Part: Peel / Zest*

FLORAL Lavender • Rose *Condition: Fresh, Dried*

GREEN VEGETABLE Arugula • Caper

OTHER VEGETABLE Mushrooms (Brown) • Peppers (Red/Yellow) • Fennel / Anise • Ginger / Root • Cola Nut

HERBAL Tea Leaf / Bergamot • Sage • Tobacco Leaf • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Licorice (Red) • Chinese Five Spice

ORGANIC EARTH Turned Dirt / Clay

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Chocolate • Cinnamon • Nutmeg • Sandalwood • Star Anise

OXIDATION/NUTTINESS Almond / Marzipan • Pistachio

CHEMICAL COMPOUNDS Volatile Acidity

PERCEIVED WINEMAKING CHOICES Partial Whole Cluster • Added / Stem Inclusion