

## 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 / Potting Soil

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Cacao / Chocolate • Cinnamon • Nutmeg • Sandalwood

**OXIDATION/NUTTINESS** Almond / Marzipan • Pistachio

**CHEMICAL COMPOUNDS** Volatile Acidity

**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster