

**Ponzi Vineyards****2004 Pinot Noir Reserve
(Willamette Valley)**

Founders Dick and Nancy Ponzi, along with current team of Winemaker Luisa Ponzi, Sales/Marketing Director Maria Ponzi Fogelstrom and Operations Manager Michel Ponzi, are working together to maintain the high standards this family set for Oregon Pinot Noir. This blue chip producer of Willamette Valley Pinot Noir can now add "LIVE Certified" to its pedigree. All 100 acres of the family estate vineyards are certified. The LIVE program, according to the Ponzi website, is "the world's highest standard for sustainable viticulture."

This Reserve Pinot Noir, aged twice as long, 20 months, in French oak, than the regular bottling, is bright, lightly saturated ruby-garnet, and moderately viscous. On the nose it has enticing aromas of cherry, strawberry, dill, lilac, pink rose, apple, cinnamon, and forest floor. On the palate the wine is incredibly silky with notes of cherry, raspberry, spice, underbrush, and has moderate, beautifully integrated oak tannins. It is very well-balanced and has a long, floral, fruity finish. A mild, delicate Spring Lamb chop roasted with rosemary, salt and pepper would pair beautifully. Only 2,312 six-bottle cases were produced and the wine sells for a very fair price of \$50.

Reviewed May 17, 2007 by [Catherine Fallis](#).

THE WINE

Winery: [Ponzi Vineyards](#)

Vintage: 2004

Wine: Pinot Noir Reserve

Appellation: [Willamette Valley](#)

Grape: Pinot Noir

Price: \$50.00

THE REVIEWER**Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations, seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.