

2013 PONZI PINOT BLANC



“Floral aromas of gardenia, white lily and jasmine dominate the nose along with hints of honeydew melon, satsuma orange and powdered sugar. The mouth continues the floral theme with rose petals, and blossoms. Lychee and candied kumquats highlight the silky textured mid-palate finishing balanced with pretty, bright structure.”

-WINEMAKER LUISA PONZI

PRODUCTION:

650 cases

RELEASE DATE:

April 2014

SUGGESTED RETAIL PRICE:

\$20.

NATIONAL DISTRIBUTION BY:

Wilson Daniels Ltd.

VINTAGE 2013: The season started with a warm spring bringing an early bud break. From that point the growing season remained warm and dry leading us to believe we would have an early, uneventful harvest. All went as planned until the last week in September when the tail end of a Japanese typhoon dropped close to 6 inches of rain on the valley and completely saturated the vineyards. This is when it got interesting! Having seen many wet vintages in Oregon we had some ideas on how to handle it; using helicopters to dry the vines, multiple picking passes, extensive sorting before destemming and very careful winemaking among other methods. October saved us with three long weeks of dry, breezy days allowing the fruit left on the vines to reach optimum flavor without any dilution from rain. In the end the white wines, which were mostly picked before the rains, show the traits of a warmer vintage with lush fruit to balance the vibrant acidity.

VINEYARDS: The 2013 Pinot Blanc is produced from Ponzi's LIVE Certified Sustainable Aurora Vineyard in the Chehalem Mountains AVA.

FERMENTATION: Fermented in temperature-controlled, stainless-steel tanks, not exceeding 55°F. Malolactic fermentation was prohibited to retain the bright and lively character of the wine. Stelvin closures (screwcaps) were used on 100% of the production. Alcohol is 13.2%. Finished pH is 3.18. Residual sugar is 5.7g/L.