

2014 PONZI ARNEIS



“Aromatics of chamomile, magnolia leaf, green tea and gooseberry mingle with complex notes of chanterelle, dandelion and black pepper. The mouth is vibrant, balancing bright acidity with some sweetness reminiscent of quince paste, guava and amaretto.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

May 2015

SUGGESTED RETAIL PRICE:

\$32.

VINTAGE 2014: Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain! 2014 was, however, the warmest season on record in the Willamette Valley. Interestingly this was not due to high maximum temperatures, but rather higher than normal minimum temperatures. A warm spring and a little rain gave us an early bud break and the season maintained warm temperatures throughout. Nighttime temps were well above normal accelerated ripening despite large crop loads and harvest began at the very beginning of September. The dry weather inhibited disease pressure allowing us to receive a bountiful, clean and quite ripe vintage. The white wines of 2014 showcase the warm season with an excess of fruit character ranging from tropical to floral.

HISTORY: This very rare and special Italian varietal is traditionally planted in the Northern Piedmonte region of

Italy. During one of the many trips to visit the Currado family of Vietti Winery, the Ponzi family was surprised by the wine's delightful flavors and lovely balance. Continuing their dedication to innovation in the vineyard and cellar, they returned to their winery and immediately planted cuttings of Arneis in 1991. Ponzi Vineyards is one of very few U.S. producers of this varietal.

VINEYARDS: The 2014 Arneis is produced exclusively from Ponzi's LIVE Certified Sustainable Aurora Vineyard.

FERMENTATION: Grapes were whole cluster pressed and juice settled for 24 hours. The juice was then moved to stainless steel with a small portion in neutral barrels and fermented at very low temperatures. Malolactic fermentation was prohibited to retain freshness and the wine was lightly filtered before bottling. Alcohol is 13.9%. Finished pH is 3.09. Residual sugar is 2.1 g/L.