

2014 PONZI OLD VINE PINOT GRIS



“Yellow rose, brown butter, white pepper and hints of dried coconut frame the compelling nose. The palate gives an unctuous texture that is mingled with dried apricot, roasted walnuts and Crimini mushrooms. The finish is bright with a touch of fresh acid and minerality.”

—WINEMAKER LUISA PONZI

RELEASE DATE:

November 2016

SUGGESTED RETAIL PRICE:

\$38.

PRODUCTION:

200 cases

AVAILABILITY:

Contact winery or visit ponziwines.com

HISTORY: In the late 1960s, Dick and Nancy Ponzi visited Alsace, France intending to learn about Riesling; they were charmed instead by another cool climate varietal— Pinot gris. One of the first to commercially plant and produce Pinot gris in the US, Ponzi Vineyards pays tribute to those original vines with this barrel-fermented Pinot gris.

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 temperatures 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.

VINEYARDS: Grapes for the Old Vine Pinot Gris are exclusively from the original vines planted in 1978 at the Ponzi Estate Vineyard.

FERMENTATION: The winemaking is focused on emphasizing texture and richness in the wine; whole cluster pressed, put to neutral Pinot noir barrels, fermented cool with wild yeast, 100% malolactic fermentation and lees stirred weekly for 6 months. Aged in barrel for a total of 22 months and a further 3 months of bottle age. Alcohol is 13.1%.