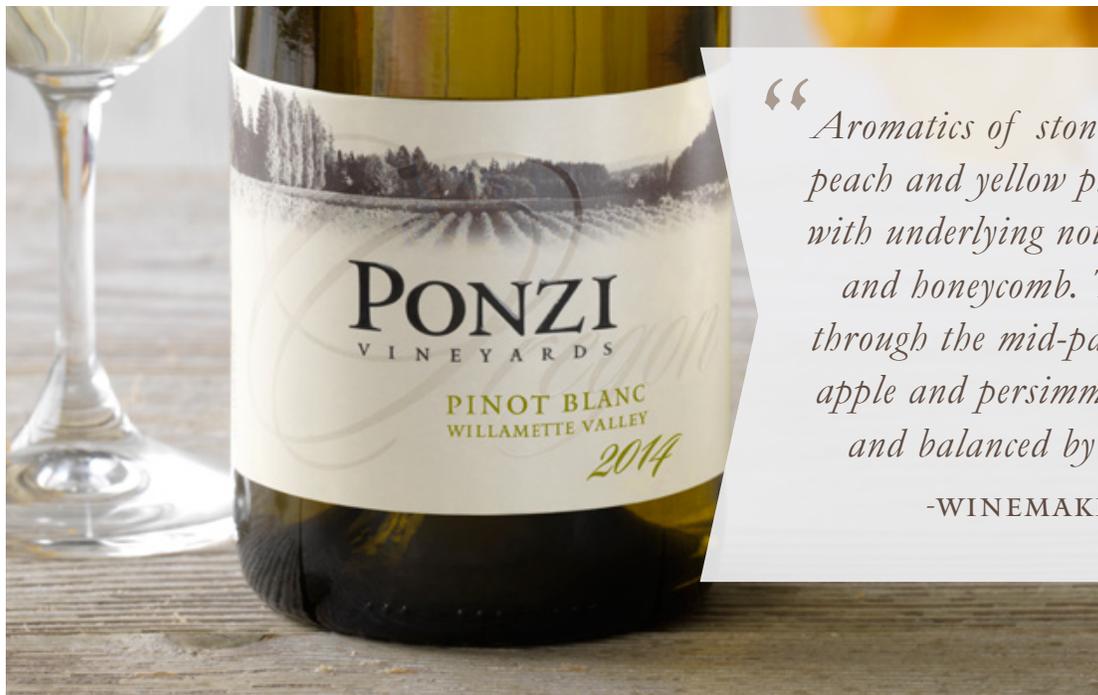


2014 PONZI PINOT BLANC



“Aromatics of stone fruits, nectarine, white peach and yellow plum jump from the glass with underlying notes of marzipan, vanilla and honeycomb. The mouth is generous through the mid-palate with hints of green apple and persimmon. The finish is bright and balanced by a touch of sweetness.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

March 2015

SUGGESTED RETAIL PRICE:

\$22.

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.

VINEYARDS: The 2014 Pinot Blanc is produced from Ponzi's LIVE Certified Sustainable Aurora Vineyard in the Chehalem Mountains AVA, Thistle Vineyard in the Dundee Hills AVA and Zenith Vineyard in the Eola-Amity Hills 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 13.4%. Finished pH is 3.23. Residual sugar is 1.8g/L.