

2014 PONZI RIESLING

“Honeysuckle, key lime blossom and orange oil jump from the glass in this perfumed nose. The mouth is bright, laced with tangerine, kumquat and laurel balanced by a touch of sweetness.”

-WINEMAKER LUISA PONZI



RELEASE DATE:

April 2015

SUGGESTED RETAIL PRICE:

\$22.

THIS RIESLING IS:



HISTORY: Ponzi Vineyards has a long history with Riesling. The winery produced the varietal in a dry style from 1974-1993 with much success. Unfortunately, the market was resistant to the varietal until recently when it has enjoyed a resurgence in popularity and an acceptance from cooler regions like Oregon. In 2005, Ponzi returned to its Riesling roots with a beautiful expression of the grapes long enjoyed.

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: Riesling grapes selected for this cuvée were harvested from Janice Vineyards (60%) and Alloro Vineyard (40%).

FERMENTATION: The fruit was whole cluster pressed and fermented in stainless steel. Maximum temperatures reached during fermentation were 56.5°F and the fermentation lasted over 50 days. The finished alcohol is 13%. Finished pH is 3.02. RS is 7.6g/l. TA 7.8g/l.