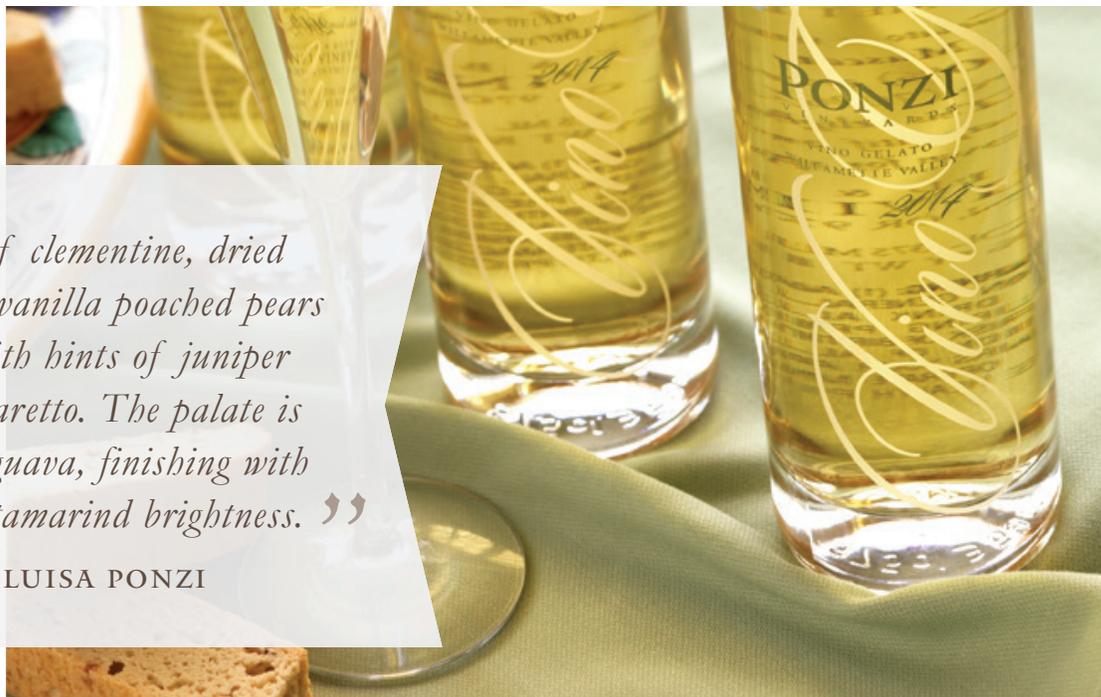# 2014 PONZI VINO GELATO

> " *High toned notes of clementine, dried mango, sultanas and vanilla poached pears are intermingled with hints of juniper berry, clove and amaretto. The palate is lavender honey and guava, finishing with an orange zest and tamarind brightness.* "
>
> -WINEMAKER LUISA PONZI

RELEASE DATE:
April 2015

SUGGESTED RETAIL PRICE:
$30.

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 Vino Gelato is produced from LIVE Certified Sustainable Ponzi Estate Vineyard and Alloro Vineyard in the Chehalem Mountains AVA.

FERMENTATION: This wine is a blend of 41% old vine Riesling and 59% Muscat. The Muscat gives the attractive nose while Riesling lends complexity and brightness. After harvest, the grapes are pressed and the juice is frozen solid. As the mass begins to melt, the intensely sweet juice melts first leaving the water behind. We diligently taste as the juice runs joining with some of the water over sometimes a three day period. At the point that we have reached the desired sweetness, flavor and acid profile, we begin the fermentation process. In most cases the starting juice is at 38.8 Brix or higher. The wine is fermented in stainless steel and bottled in the spring of the following year. Alcohol is 11.8%. RS 19.8g/100ML by weight.