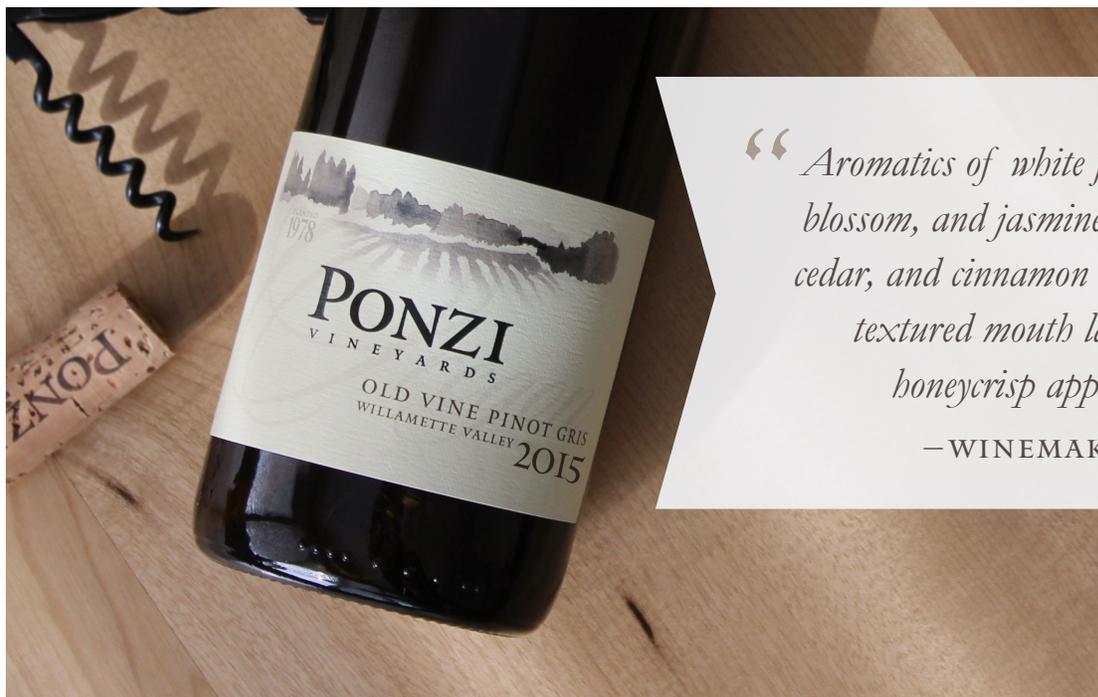


2015 PONZI OLD VINE PINOT GRIS



“Aromatics of white flowers--magnolia, dogwood blossom, and jasmine mingle with poached pear, cedar, and cinnamon stick, leading to a seamless, textured mouth laced with black sesame, honeycrisp apple, and baking spice.”

—WINEMAKER LUISA PONZI

RELEASE DATE:
TBD

SUGGESTED RETAIL PRICE:
\$40.

PRODUCTION:
200 cases

AVAILABILITY:
Contact winery or visit ponzivineyards.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 plantings with this barrel-fermented and barrel-aged Pinot gris.

VINTAGE 2015: 2015 will be remembered in Oregon by its cooperative nature. Our earliest vintage since 1992, was marked by a warm and mild winter, early bud break at the end of March and exceptional conditions throughout bloom, flower and fruit set. The summer was dry and warm encouraging early picks of white varietals and rosé sites to retain fresh acidity. The temperature dropped and September was one of the coolest on record allowing the pristine fruit to be picked at perfect ripeness with slightly higher yields than normal. The harvest wrapped up at the beginning of October allowing vineyard workers and

winemakers the unusual opportunity to enjoy the remainder of the fall season! This vintage will show these beautiful conditions by the intensity of fruit flavor, but the balance and acidity will keep the wines nuanced and elegant. A truly gorgeous year for the Willamette Valley.

VINEYARDS: Grapes for the Old Vine Pinot Gris are exclusively from the original vines planted in 1970 and grafted to Pinot Gris in 1978 at the Ponzi Historic 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 13.4%. pH is 3.37