

2015 PONZI RIESLING

“Aromas of bright fresh picked apricot, key lime pie, lemon meringue, magnolia leaf and graphite lead to a palate of white tea, citrus and jasmine. The bright acidity perfectly balancing the touch of sweetness to finish.”

—WINEMAKER LUISA PONZI



RELEASE DATE:

December 2016

SUGGESTED RETAIL PRICE:

\$22.

AVAILABILITY:

Contact winery or visit ponziwines.com

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 varieties 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.

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 Riesling until more 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. In 2012, the winery introduced a small part of their Riesling production in elegant magnums.

VINEYARDS: Riesling grapes selected for this cuvée were harvested from Ponzi Estate Vineyards planted in 1970 (69%), Janice Vineyard (18%) and Alloro Vineyard (13%).

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 13.1%. Finished pH is 2.94. RS is 6.0g/l. TA 8.4g/l.