

## 2016 PONZI ARNEIS



“*Persimmon, quince, apricot and lemongrass intermingle with wet stone, orange zest and powdered sugar in this perfumed nose. The bright and lithe palate has a touch of honeyed sweetness, toasted almond and key lime.*”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**  
*December 2017*

**SUGGESTED RETAIL PRICE:**  
*\$32.*

**NATIONALLY DISTRIBUTED BY:**  
*Vintus*

**VINTAGE 2016:** For the last three years we have been defining the new normal with early vintages in the Willamette Valley. 2016 jumped out of the gate with bud break a full 3 weeks earlier than what we are accustomed to. Flowering was condensed by a heat spell and an early summer gave us beautiful warm temperatures until August when it heated up. Harvest arrived later that month and was in full swing by early September. All fruit was in the door by the first part of October.

Fruit quality was immaculate with absolutely no disease pressure. Fruit set was small due to the short flowering time. Berry size was also small resulting in lower yields and gorgeously intense fruit.

I would liken 2016 to the 2006 vintage where we saw lush, beautiful wines with unexpected elegance and acidity, but in achingly short supply. Truly, a stellar vintage for Oregon.

**HISTORY:** This very rare and special Italian varietal is traditionally planted in the Northern Piedmonte region of Italy. During one of the many trips to visit the Currado family of Vietti Winery, the Ponzi family was surprised by the wine's delightful flavors and lovely balance. Continuing their dedication to innovation in the vineyard and cellar, they returned to their winery and immediately planted cuttings of Arneis in 1991. Ponzi Vineyards is one of very few U.S. producers of this varietal.

**VINEYARDS:** The 2016 Arneis is produced exclusively from Ponzi's LIVE Certified Sustainable Aurora Vineyard.

**FERMENTATION:** Grapes were whole cluster pressed and juice settled for 24 hours. The juice was then moved to stainless steel and fermented at very low temperatures. Malolactic fermentation was prohibited to retain freshness and the wine was lightly filtered before bottling. Alcohol is 13.5%. Finished pH is 3.16. Residual sugar is 2.0 g/L.