

## 2016 PONZI OLD VINE PINOT GRIS



“ A complex blend of aromatics makes this nose endlessly intriguing; fennel seed, coriander, curry and merkén mingle with white flower blossoms, rose water and eucalyptus. The mouth is seamless and supple with flavors of sultanas and dried apricots ”

—WINEMAKER LUISA PONZI

**SUGGESTED RETAIL PRICE:**

\$40.

**PRODUCTION:**

228 cases

**AVAILABILITY:**

Contact winery or visit [ponzivineyards.com](http://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 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.

**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 13.7%. pH is 3.4