

2016 PONZI RIESLING

“ This beautiful nose of candied lime, lemon balm, honeysuckle and a whisper of lychee lead to a textured mouth of nectarine, white pepper and fresh acidity. ”

-WINEMAKER LUISA PONZI



THIS RIESLING IS:

Dry Medium Dry Medium Sweet Sweet

IRF®

RELEASE DATE:

TBD

SUGGESTED RETAIL PRICE:

\$22.

AVAILABILITY:

Contact winery or visit ponzivineyards.com

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 aching short supply. Truly, a stellar vintage for Oregon.

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.