

## 2016 PONZI VINO GELATO



“ Enticing aromas of Thai basil, passionfruit, and peach cobbler lead to a palate of tangerine, sultanas, and dried sweet golden mango, interlaced with a vibrant citrus acidity. The perfect balance of sweetness and acidity! ”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*September 2017*

**SUGGESTED RETAIL PRICE:**

*\$30.*

**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:** The 2016 Vino Gelato is made from post-harvest frozen Riesling (61%) from Janice Vineyard in the Yamhill-Carlton AVA, and Muscat (39%) from LIVE Certified Sustainable Alloro Vineyard in the Chehalem Mountains AVA.

**FERMENTATION:** The Muscat gives the attractive nose while Riesling lends complexity and brightness. After harvest, the grapes are pressed and the juice is frozen solid. As the mass begins to melt, the intensely sweet juice melts first leaving the water behind. We diligently taste as the juice runs joining with some of the water over sometimes a three day period. At the point that we have reached the desired sweetness, flavor and acid profile, we begin the fermentation process. In most cases the starting juice is at 35 Brix or higher. The wine is fermented in stainless steel and bottled in the spring of the following year. Alcohol is 11.5%. RS 16g/100ML by weight.