

## 2017 PONZI ARNEIS



“ *Complex aromatics of dry hay and crushed oyster shells intersect with stone fruit blossom, lemongrass and honeydew melon. The mouth continues with notes of Casaba melon, Asian pear, star fruit, white peach and lime zest. The acidity is bright with a honeycomb sweetness lingering on the finish.* ”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**  
*Summer 2018*

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

**NATIONALLY DISTRIBUTED BY:**  
*Vintus*

**VINTAGE 2017:** The 2017 vintage was a welcome throwback to more classic vintage years after the previous five warm years. The winter was unusually cold and snowy. That extended into a cool spring, delaying bud break by a few weeks into April and bloom following suit in late June. The summer came dry and warm, for the most part, though we saw plenty of grey skies due to smoke from fires in the north and east. Fortunately, the Willamette Valley was spared any effect from the smoke and may have even benefited from some protection from sunburn in the hottest part of the summer. Set was very large, so judicious fruit thinning was required to maintain quality and control volume. Harvest began in late September and long mild days ensued. Cool nights kept acids brilliant and bits of rain here and there ensured beautiful conditions for ripe, clean fruit with mature skin and seed tannin. Reminiscent of recent vintages--2010 and 2011--this vintage will be one to enjoy immediately and for the long term.

**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 2017 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 3.4. Residual sugar is 3.7 g/L.