

## 2017 PONZI PINOT BLANC



“ Guava, passionfruit, pineapple and star jasmine laced with white licorice and honeysuckle give this nose tropical and floral notes. The mouth shows quince, lemon curd and ripe nectarine finishing broad and supple with a touch of slate minerality and fresh acidity. ”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*Summer 2018*

**SUGGESTED RETAIL PRICE:**

\$22.

**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.

**VINEYARDS:** The 2017 Ponzi Pinot Blanc is produced entirely from Ponzi's LIVE Certified Sustainable Aurora Vineyard in the Chehalem Mountains AVA. Planted in 1990, the soil series is Laurelwood.

**FERMENTATION:** Fermented in temperature controlled, stainless-steel tanks, not exceeding 55°F. Malolactic fermentation was prohibited to retain the bright and lively character of the wine. Alcohol is 13.6%. Finished pH is 3.32. Residual sugar is 2.9 g/L.