

## 2017 PONZI PINOT GRIS



“ Complex aromatics of honeycomb and jasmine, daphne, lemongrass, white peppercorn and lime zest bound from the glass. The mouth follows with flavors of cara orange, kumquat and juicy pear. The acidity is brilliant and tamed with a touch of sweetness and a very slight phenolic tension in the finish. ”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*Summer 2018*

**SUGGESTED RETAIL PRICE:**

*\$19.*

**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:** Recognized as one of Oregon's most consistent Pinot gris producers for more than 30 years, Ponzi remains a leader of this varietal with initial plantings in 1978.

**VINEYARDS:** The 2017 Pinot Gris is produced from LIVE Certified Sustainable Ponzi Aurora, Avellana and Estate Vineyards, as well as select vineyards from around the Willamette Valley.

**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. Stelvin closures (screwcaps) were used on 100% of the production. Alcohol is 13.1%. Finished pH is 3.26. Residual sugar is 5 g/L.