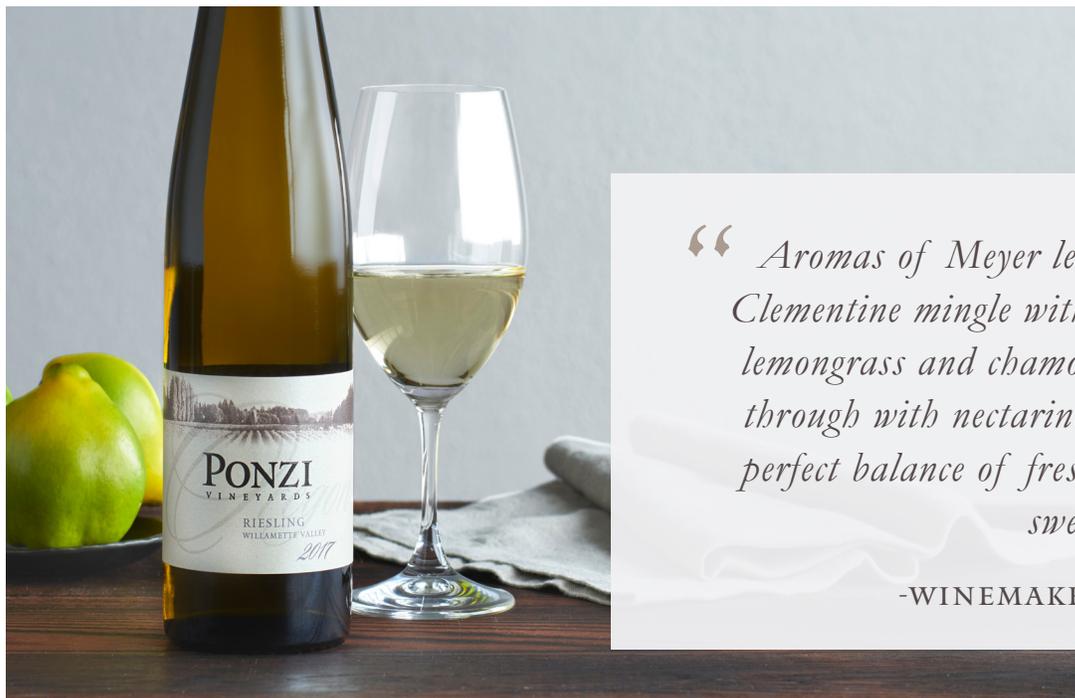


2017 PONZI RIESLING



“ Aromas of Meyer lemon zest, kumquat and Clementine mingle with notes of ginger, cayenne, lemongrass and chamomile. The mouth follows through with nectarine and apricot framing the perfect balance of fresh acidity with a touch of sweetness. ”

-WINEMAKER LUISA PONZI

RELEASE DATE:

Summer 2019

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.

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 the varietal until 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.

VINEYARDS: Riesling grapes selected for this cuvée were harvested from Ponzi Estate Vineyards, planted 1970 (34%), Alloro Vineyard (43%) and Elk Cove Vineyards (23%).

FERMENTATION: The fruit was whole cluster pressed and fermented in stainless steel and neutral French oak. Maximum temperatures reached during fermentation were 56.5°F and the fermentation lasted over 50 days. The finished alcohol is 12.26%. Finished pH is 2.96 RS is 6.7g/l. TA 7.9g/l.