

2018 PONZI ARNEIS

91 VINOUS | 91 OWEN BARGREEN



“ This inviting nose of honeysuckle, magnolia, kaffir lime, honeydew melon and citrus zest draws the taster in to find an equally compelling palate of apricot, marzipan and candied fennel mingled with a creamy mid palate and bright acidity to balance the sweetness perfectly. ”

-WINEMAKER LUISA PONZI

RELEASE DATE:

Dec 2019

SUGGESTED RETAIL PRICE:

\$27.

NATIONALLY DISTRIBUTED BY:

Vintus

VINTAGE 2018: Certain vintages make winemakers feel irrelevant; the 2018 vintage in the Willamette Valley was just that. The weather conditions throughout the growing season remained so ideal that the fruit came into the winery in pristine condition, perfectly and slowly ripened to intense flavor and maturity, all the winemaker needed to do was step aside and allow gorgeous wines to happen.

The season began with each milestone hit at the expected time (bud break mid-April, flowering mid-June and fruit set in mid-July). The warm and dry summer had us all believing we were in for another early vintage and ripening due to heat stress, but early September rains allowed the vines a drink and cooler nights slowed down ripening to allow the fruit to be picked when perfectly ready.

The white wines are aromatic and fresh with great fruit intensity and the reds are deeply colored with beautiful tannin structure, spicy dark fruits flavors and inherent balance. These wines should be pretty amazing on release, but have all that's needed to take some age and evolution.

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 2018 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 13.6%. Finished pH is 3.17. Residual sugar is 5.8 g/L.