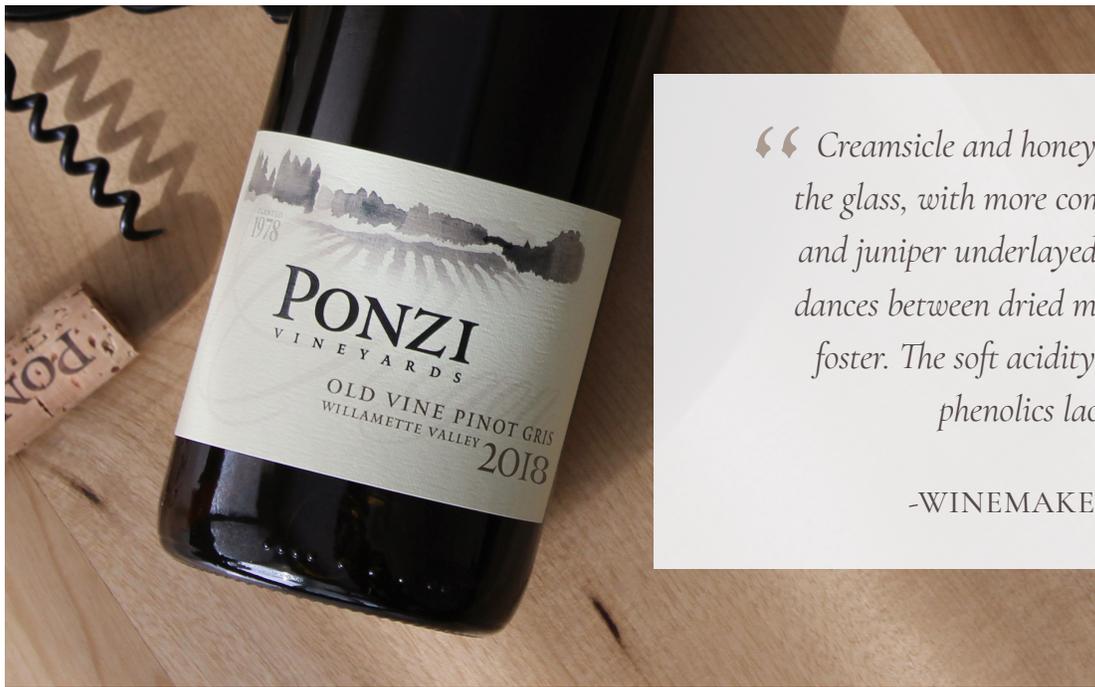


# 2018 PONZI OLD VINE PINOT GRIS



“ Creamsicle and honeysuckle blossom jump from the glass, with more complex aromas of sage, fennel and juniper underlaid. This seamless silky mouth dances between dried mango, coconut and bananas foster. The soft acidity is balanced by light spicy phenolics laced with vanilla. ”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*spring 2022*

**SUGGESTED RETAIL PRICE:**

\$27

**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:** In the late 1960s, Dick and Nancy Ponzi visited Alsace, France intending to learn about Riesling; they were charmed instead by another cool climate varietal– Pinot gris. One of the first to commercially plant and produce Pinot gris in the US, Ponzi Vineyards pays tribute to those original plantings with this barrel-fermented and barrel-aged Pinot gris, pushing the limits of a textural, silky white wine.

**VINEYARDS:** Grapes for the Old Vine Pinot Gris are exclusively from the original vines planted in 1970 and grafted to Pinot Gris in 1978 at the Ponzi Historic Estate Vineyard.

**FERMENTATION:** The winemaking is focused on emphasizing texture and richness in the wine; whole cluster pressed, put to neutral Pinot noir barrels, fermented cool with wild yeast, 100% malolactic fermentation and lees stirred weekly for 6 months. Aged in barrel for a total of 22 months and a further 3 months of bottle age. Alcohol is 13.6%. pH is 3.35, TA 5.6g/L