

2018 PONZI PINOT GRIS



“Honeydew melon, white peach, kaffir lime with spicy notes of cardamon, clove and floral aromatics of pear blossom and candied orange make this appealing nose leap from the glass. The fresh palate is defined by tangerine and kumquat acidity intermingled with apricot and green tea.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

Summer 2019

SUGGESTED RETAIL PRICE:

\$19.

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: 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 2018 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.