

## 2019 PONZI ARNEIS



“ Beautiful notes of daphne, green apple, guava, quince and gooseberry mingle with complex aromas of shiitake, rhubarb and aloe. The mouth is focused, with bright, salty acidity and a long juicy finish. ”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*Spring 2021*

**SUGGESTED RETAIL PRICE:**

\$27

**VINTAGE 2019:** This is the ‘Throwback Vintage’, a reminder of more classic Oregon vintages and the reason our parents, Dick and Nancy, came here over 50 years ago. A mild summer, with just a hint of humidity, brought us into Fall with dry weather into September. We began picking sparkling and Rosé fruit then the dance began between clear sunny skies and rainy days. Chardonnay and Pinot Noir slowly ripened and was harvested in waves between the rainy and sunny days, retaining beautiful acidity and freshness. The pace was reasonable with plenty of time to enjoy our crew from around the globe and appreciate the Fall. We completed vintage late October and were astounded by the lovely wines in our cellar. These are elegant, low alcohol wines fully expressing what the Willamette Valley can achieve in a cooler vintage. It was a year where winemakers were required to draw on past harvests and put into practice lessons learned. Experience definitely mattered in this vintage.

**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 Arneis is 100% from our Aurora Vineyard in the Laurelwood District AVA.

**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 13.4%. Finished pH is 3.25. Residual sugar is 6.2 g/L.