

2019 PONZI PINOT BLANC



“ Classic aromas of powdered sugar, chamomile and candied lemon peel mingle with notes of brioche, honeycomb and key lime. The mouth gives a salty freshness, slight pineapple and nectarine along with poached pear, cinnamon and white peppercorn. The long finish is laced with juicy acidity. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Fall 2021

SUGGESTED RETAIL PRICE:

\$25

NATIONALLY DISTRIBUTED BY:

Vintus

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. 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.

VINEYARDS: The 2019 Pinot Blanc is produced entirely from 30 year old vines at LIVE Certified Sustainable Aurora Vineyard in the Laurelwood District AVA

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. Alcohol is 13.5%. Finished pH is 3.31. Residual sugar is 4.5 g/L.