

2019 PONZI RIESLING



“ This intriguing nose shows honeycomb, sandalwood, rosehip and star anise interlaced with light and fresh notes of lemon chiffon, oyster shell and lemongrass. The mouth of candied ginger, rambutan and white pepper has lovely acidity balanced by sweet ripe melon and lime zest. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Fall 2022

SUGGESTED RETAIL PRICE:

\$22

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: Ponzi Vineyards has a long history with Riesling. The winery produced the varietal in a dry style from 1974- 1993 with much success. Unfortunately, the market was resistant to the varietal until recently when it has enjoyed a resurgence in popularity and an acceptance from cooler regions like Oregon. In 2005, Ponzi returned to its Riesling roots with a beautiful expression of the grapes long enjoyed.

VINEYARDS: Riesling grapes selected for this cuvée were harvested from Alloro Vineyard (59%) and Elk Cove Vineyards (41%).

FERMENTATION: The fruit was whole cluster pressed and fermented in stainless steel and neutral French oak. Maximum temperatures reached during fermentation were 56.5°F and the fermentation lasted over 45 days. The finished alcohol is 12.7 %. Finished pH is 3.01 RS is 5.1g/l. TA 7.3 g/l.