

2020 PONZI RIESLING



“ Aromatics of honeysuckle, creamed honey, beeswax, clementine and lychee. Beautifully textured mouth of dried orange peel, ripe nectarine and tamarind acidity ”

—WINEMAKER LUISA PONZI

RELEASE DATE:
spring 2023

SUGGESTED RETAIL PRICE:
\$22

VINTAGE 2020: While we knew the 2020 vintage would be like no other; making wine under Covid restrictions and protocols, the absence of an international intern crew, etc., we really had no idea of the extent of how unusual it would be until the 10th of September. After bringing in our first little bit of Pinot Noir from some young blocks at Avellana Vineyard, we saw the billows of smoke from the winery patio. Looking across at the Chehalem Mountains a fire was raging. This fire, combined with the many burning across the state and the high winds caused smoke to fill the valley and stay for over 10 days. The probable effect on the wines was undeniable and winemakers across the west coast scrambled to learn all they could and how to mitigate the effects of this unprecedented event. The heartbreak of this year, was that beneath that smoke, it had been shaping up to be spectacular vintage. A cool and wet spring had resulted in small yields (intense fruit), a dry summer and cooling going into fall had us all excited for an amazing harvest.

VINEYARDS: Riesling grapes selected for this cuvée were harvested from our historical Estate Vineyard (60%) and Alloro Vineyard (40%).

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 12.1%. Finished pH is 3.1 RS is 6.01g/l. TA 6.9 g/l.