

2021 PONZI VINO GELATO



“ A collage of candied citrus and floral aromas erupt from the glass with star jasmine, tangerine marmalade, quince, kumquat, dried apricot, maple, honeycomb and toasted coconut. The mouth follows with deeper notes of mango, white pepper; honeysuckle and lychee. A splash of fresh acidity cuts through the sweet and textured finish to keep the finish light and beautiful. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Spring 2023

SUGGESTED RETAIL PRICE:

\$40

VINTAGE 2021: This vintage brought with it a huge sigh of relief and many smiles to grape growers and winemakers throughout the valley. After the smoke filled 2020 vintage and the “heat dome” events in the summer of 2021, we wondered what was next! Thankfully, the heat events seemed to do little damage and, in fact, appeared to have killed off any mildew issues that may have been there. The early rains in September refreshed the vines and the fruit started coming in mid September perfectly clean, ripe and full of flavor. Reminiscent of 2012, the nights were very cool creating wines with balanced acidity, big aromatics and delicious full flavors. Yields were somewhat smaller than expected, but that only adds to the intensity of color and structure of the wines. An added benefit to this vintage was all the happy people so energized to harvest and create beautiful wines again. That must transfer to the wines themselves!

VINEYARDS: The 2021 Vino Gelato is made from post-harvest frozen Riesling (57%) and Muscat (43%) from LIVE Certified Sustainable Alloro Vineyard in the Laurelwood District AVA.

FERMENTATION: The Muscat gives the attractive nose while Riesling lends complexity and brightness. After harvest, the grapes are pressed and the juice is frozen solid. As the mass begins to melt, the intensely sweet juice melts first leaving the water behind. We diligently taste as the juice runs join with some of the water, sometimes over a three day period. Once the desired sweetness, flavor and acid profile have been reached, we begin the fermentation process. In most cases, the starting juice is at 35 Brix or higher. The wine is fermented in stainless steel and bottled in the spring of the following year. Alcohol is 13.5%. RS 12.1g/100ML by weight.