

2022 PONZI PINOT BLANC



“ Spring in a glass! Fresh cut grass, sweet pea and dogwood flowers laced with powdered sugar and crushed granite lead to a palate of honeysuckle, sweet honeydew melon, Asian pear and mango. Lovely tension and length with a beautiful salty and long finish. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Spring 2023

SUGGESTED RETAIL PRICE:

\$28

VINTAGE 2022: March of 2022 came in like a lion and went out like a lamb and after all the rain we were happily enjoying a beautiful early spring in April. Flowers were blooming, our cover crop was lush and full and the vines had decided it was time to begin their annual cycle of bud break allowing small leaves to begin to unfurl. Out of nowhere we were hit with a blast of cold Arctic air and temperatures quickly dropped below freezing and held there for almost 7 days in an unprecedented late frost event for the valley. We collectively held our breath to see how the vines would respond and, in the end, were amazed by the resilience and forethought of Mother Nature. Though we lost many of the primary buds, the protected secondary (and in some case, tertiary) buds appeared weeks after the event to continue the production of the fruit. Despite the late start and anxiety producing spring, the summer came on strong and, thankfully, October arrived dry and one of the warmest in Oregon history getting our fruit to perfect ripeness late in the season.

The wines are remarkable in their lively and energetic nature, bright acidity, and fruit forward aromas... almost as if to celebrate the joy of overcoming challenges earlier in the year! Reminiscent of 2010, these wines hold the promise of enjoyment for years to come.

VINEYARDS: The 2022 Pinot Blanc is produced entirely from 32 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 3.17. Residual sugar is 4.53 g/L.