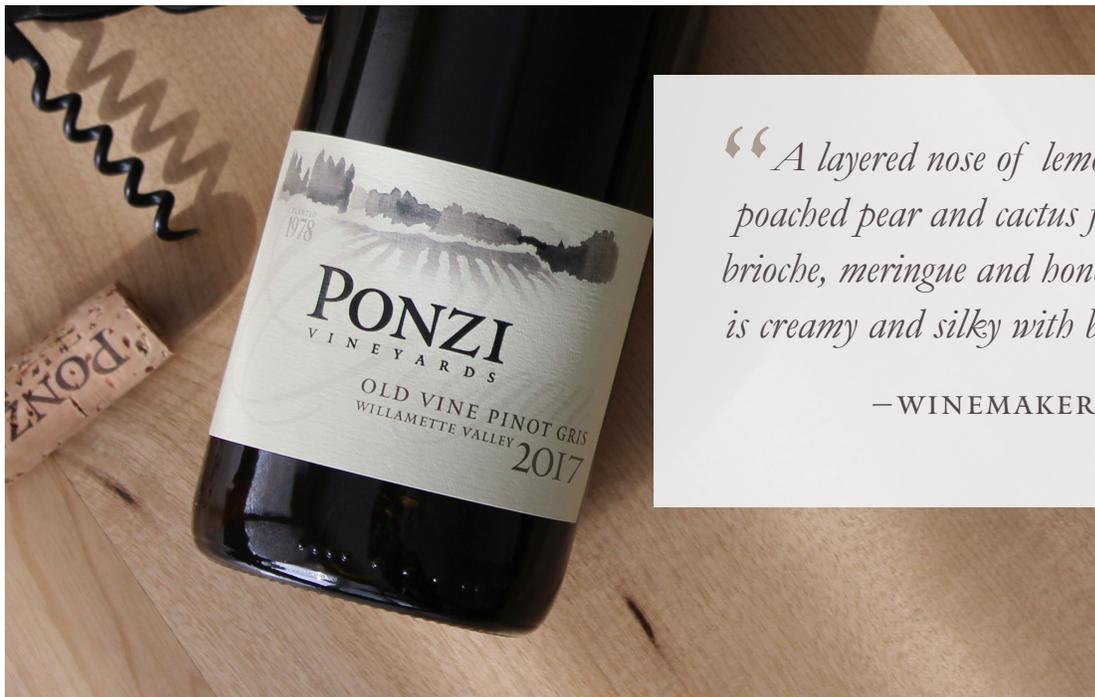


2017 PONZI OLD VINE PINOT GRIS



“A layered nose of lemon chiffon, honeycomb, poached pear and cactus fruit leads to a mouth of brioche, meringue and honeycrisp apple. The texture is creamy and silky with beautiful balanced acidity.”

—WINEMAKER LUISA PONZI

SUGGESTED RETAIL PRICE:
\$27.

PRODUCTION:
228 cases

AVAILABILITY:
Contact winery or visit ponzivineyards.com

HISTORY: In the late 1960s, Dick and Nancy Ponzi visited Alsace, France intending to learn about Riesling; they were charmed instead by another cool climate varietal— Pinot gris. One of the first to commercially plant and produce Pinot gris in the US, Ponzi Vineyards pays tribute to those original plantings with this barrel-fermented and barrel-aged Pinot gris.

VINTAGE 2017: The 2017 vintage was a welcome throwback to more classic vintage years after the previous five warm years. The winter was unusually cold and snowy. That extended into a cool spring, delaying bud break by a few weeks into April and bloom following suit in late June. The summer came dry and warm, for the most part, though we saw plenty of grey skies due to smoke from fires in the north and east. Fortunately, the Willamette Valley was spared any effect from the smoke and may have even benefited from some protection from sunburn in the hottest part of the summer. Set was very large, so judicious fruit thinning was

required to maintain quality and control volume. Harvest began in late September and long mild days ensued. Cool nights kept acids brilliant and bits of rain here and there ensured beautiful conditions for ripe, clean fruit with mature skin and seed tannin. Reminiscent of recent vintages--2010 and 2011--this vintage will be one to enjoy immediately and for the long term.

VINEYARDS: Grapes for the Old Vine Pinot Gris are exclusively from the original vines planted in 1970 and grafted to Pinot Gris in 1978 at the Ponzi Historic Estate Vineyard.

FERMENTATION: The winemaking is focused on emphasizing texture and richness in the wine; whole cluster pressed, put to neutral Pinot noir barrels, fermented cool with wild yeast, 100% malolactic fermentation and lees stirred weekly for 6 months. Aged in barrel for a total of 22 months and a further 3 months of bottle age. Alcohol is 13.78%. pH is 3.6, TA 5.2g/L