

2018 PONZI PINOT BLANC



“ Beautiful aromas of clementine, lemongrass, kaffir lime and candied kumquat waft from this nose full of citrus and botanicals. The mouth shows more vanilla and marzipan flavors mingled with frangipane and lychee notes. There is a thread of salinity running throughout tinged with dried pineapple and juicy acidity to balance the fruit sweetness. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

March 2020

SUGGESTED RETAIL PRICE:

\$22.

NATIONALLY DISTRIBUTED BY:

Vintus

VINTAGE 2018: Certain vintages make winemakers feel irrelevant; the 2018 vintage in the Willamette Valley was just that. The weather conditions throughout the growing season remained so ideal that the fruit came into the winery in pristine condition, perfectly and slowly ripened to intense flavor and maturity, all the winemaker needed to do was step aside and allow gorgeous wines to happen.

The season began with each milestone hit at the expected time (bud break mid-April, flowering mid-June and fruit set in mid-July). The warm and dry summer had us all believing we were in for another early vintage and ripening due to heat stress, but early September rains allowed the vines a drink and cooler nights slowed down ripening to allow the fruit to be picked when perfectly ready.

The white wines are aromatic and fresh with great fruit intensity and the reds are deeply colored with beautiful tannin structure, spicy dark fruits flavors and inherent balance. These wines should be pretty amazing on release, but have all that's needed to take some age and evolution.

VINEYARDS: The 2018 Pinot Blanc is produced entirely from LIVE Certified Sustainable Aurora Vineyard in the Chehalem Mountains AVA. Planted in 1990, the soil series is Laurelwood.

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 13.6%. Finished pH is 3.22. Residual sugar is 3.0 g/L.