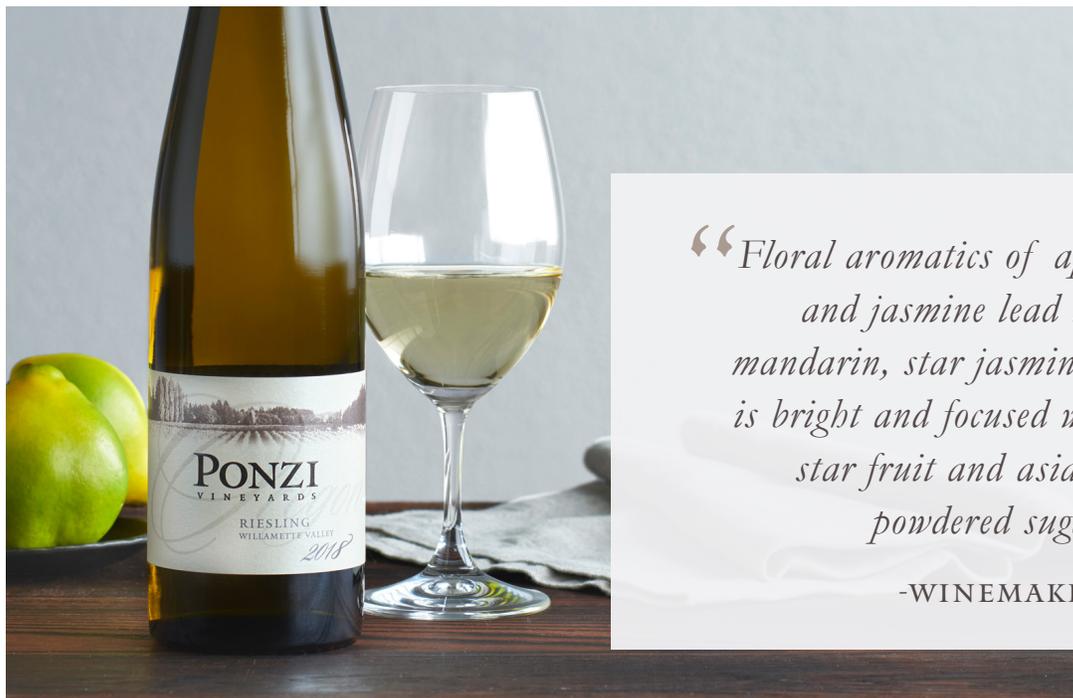


## 2018 PONZI RIESLING



“Floral aromatics of apple blossom, honeysuckle and jasmine lead to kaffir lime, candied mandarin, star jasmine and sea salt. The palate is bright and focused with flavors of honeycomb, star fruit and asian pear with a hint of powdered sugar and lime zest.”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*Fall 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.

**HISTORY:** Ponzi Vineyards has a long history with Riesling. The winery produced the varietal in a dry style from 1974-1993 with much success. Unfortunately, the market was resistant to the varietal until recently when it has enjoyed a resurgence in popularity and an acceptance from cooler regions like Oregon. In 2005, Ponzi returned to its Riesling roots with a beautiful expression of the grapes long enjoyed.

**VINEYARDS:** Riesling grapes selected for this cuvée were harvested from Ponzi Estate Vineyards, planted 1970 (34%), Alloro Vineyard (32%) and Elk Cove Vineyards (34%).

**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 13.4%. Finished pH is 2.98 RS is 12.0g/l. TA 5.2 g/l.