

2019 PONZI PINOT GRIS



“Aromas of honeydew melon, candied citrus peel, white peach and honeysuckle form this compelling nose. The mouth is balanced and bright with sweet tangerine peel, meringue, lime, apricot and light white pepper.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

Fall 2020

SUGGESTED RETAIL PRICE:

\$19.

NATIONALLY DISTRIBUTED BY:

Vintus

VINTAGE 2019: The Throwback Vintage, is a reminder of more classic Oregon vintages and the reason our parents came here over 50 years ago. A mild summer, with just a hint of humidity, brought us into the fall with dry weather into September. We began picking sparkling and Rose' fruit and then the dance began between clear sunny skys and rainy days. Our Chardonnay and Pinot Noir slowly ripened and was harvested in waves between the rainy and sunny days, retaining beautiful acidity and freshness. The pace was reasonable with plenty of time to enjoy our crew from around the globe and appreciate the fall. We completed vintage late October and are astounded by the lovely wines in our cellar. Elegant, low alcohol wines fully expressing what the Willamette Valley can achieve in a cooler vintage. It was a year where winemakers were required to draw on past harvest and put into practice lessons learned. Experience definitely mattered in this vintage.

HISTORY: Recognized as one of Oregon's most consistent Pinot gris producers for more than 30 years, Ponzi remains a leader of this varietal with initial plantings in 1978.

VINEYARDS: The 2019 Pinot Gris is produced from LIVE Certified Sustainable Ponzi Aurora, Avellana and Estate Vineyards, as well as select vineyards from around the Willamette Valley.

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 3.07. Residual sugar is 4.2 g/L.