

2020 PONZI ARNEIS



“*Floral aromatics of chamomile, star jasmine and orchard blossoms mingle with notes of just ripe peach, nectarine and Meyer lemon. The mouth is bright and dominated by flavors of quince paste, ginger, fennel and persimmon. The wine finishes salty with a touch of red grapefruit and white tea.*”

-WINEMAKER LUISA PONZI

RELEASE DATE:

fall 2021

SUGGESTED RETAIL PRICE:

\$30

VINTAGE 2020: Heading into the 2020 vintage, we knew it would be like no other. Making wine under Covid restrictions and protocols would be a challenge in itself: the absence of an international intern crew, working at a distance from co-workers, using masks, sanitizer, and the rest was plenty to manage. But we had no idea of the extent of how unusual it would be until the 10th of September. The Chehalem Mountains fire erupted just two days after bringing in Pinot Noir from Avellana Vineyard. This fire, along with the others burning across the state caused smoke to fill the valley and linger for over a week. Winemakers across the West Coast quickly shared information, learning all they could on how to mitigate the effects of the unprecedented event. The team quickly adapted and our friendships across the globe, especially among those in regions who had previous experience with such challenges, were there to help us through the vintage. We performed multiple experiments and quickly had samples tested to determine our course. The heartbreak of this year, was that beneath that smoke, it had been shaping up to be a spectacular vintage. A cool and wet spring resulted in small yields of intense

fruit, a dry summer and the slow cooling going into fall had us all excited for an amazing harvest. We made the tough decision to leave most remaining Pinot noir from other vineyards on the vine and pass on the vintage. But in the end, the white wines were the stars. The ability to press off the skins (which hold the smoke compounds) and retain the beautiful fruit from the season made for some gorgeous wines. It was a year of learning and the challenge of the 2020 vintage brought an already strange year, to a fitting end.

VINEYARDS: The Arneis is sourced entirely from Aurora Vineyard in the Laurelwood District AVA

FERMENTATION: Grapes were whole cluster pressed and juice settled for 24 hours. The juice was then moved to stainless steel and fermented at very low temperatures. Malolactic fermentation was prohibited to retain freshness and the wine was lightly filtered before bottling. Alcohol is 13.77%. Finished pH is 3.29. Residual sugar is 5.6 g/L.