

LIVELY, WARM,
EXPRESSIVE



2022 Ponzi Pinot Gris

APPELLATION
WILLAMETTE VALLEY

VINEYARDS
AVELLANA, AURORA,
MADRONA

VARIETAL
PINOT GRIS

TA
6.5

PH
3.21

ALC
13.3%



WINEMAKER'S NOTES

"This generous nose is packed with warm aromas of marmalade, yellow plum and honeycomb all balanced with the freshness of lemongrass, white lavender and green tea notes. The mouth has beautiful texture and length tinged with dried apricot, mango and vanilla bean, finishing with bright acidity and a thread of salted caramel."

VINTAGE 2022

March of 2022 came in like a lion and went out like a lamb. We enjoyed a beautiful early spring for much of April, which encouraged vines to begin bud break. Seemingly out of nowhere, we were hit with a blast of cold Arctic air, quickly dropping temperatures below freezing. The freezing temperatures held for almost 7 days in an unprecedented late frost event for the valley. We collectively held our breath to see how the vines would respond and, in the end, were amazed by the resilience and forethought of Mother Nature. Though we lost many of the primary buds, the protected secondary (and in some case, tertiary) buds appeared weeks after the event. Despite the late start and anxiety producing spring, summer came on strong and October arrived dry - one of the warmest in Oregon history - allowing fruit to perfectly ripen. The wines are remarkable in their lively and energetic nature, bright acidity, and fruit forward aromas... almost as if to celebrate the joy of overcoming challenges earlier in the year!

VINEYARDS

The 2022 Pinot Gris is produced from LIVE Certified Sustainable Ponzi Avellana, Aurora, and Madrona 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.