

Notes from Luisa

PONZI
V I N E Y A R D S

Vino Gelato

2007 DESSERT WINE

PRODUCTION:

345 cases

RELEASE DATE:

August 2009

SUGGESTED RETAIL PRICE:

\$24

OREGON MARKET ONLY



“Citrus and jasmine flowers mingled with tangerine, lychee and yellow pear create an engaging nose while the mouth follows with honeyed nutmeg, cardamon and ripe golden apple. The full mouth finishes with a touch of bright peach.”

- Winemaker Luisa Ponzi

VINTAGE 2007: The string of rather warm, dry vintages came to end with 2007. The spring started off with a bang. Some moisture in the ground and dry weather during flowering gave us an above average fruit set. As the summer progressed we were given quite mild weather and high humidity causing close attention to be paid to combating mildew pressure. Our normally hot August was not, and as we headed into September the rains were threatening. The first fruit picked was quite late coming in (during the last week of September) and from that point on it was a dance picking between the rainy periods. We finished at the end of October with the stunning realization that all threat of rot had been avoided, the fruit had achieved ripeness and we had made some beautiful, if not outstanding wines. This was a year where our years of experience paid off. The conditions forced vineyard management decisions to be flawless, and picking decisions to be rewarded by patience and skill in the cellar revealing the quality of the vintage.

The 2007 Vino Gelato is produced from LIVE Certified Sustainable Ponzi Estate and Alloro Vineyards in the Chehalem Mountains AVA.

FERMENTATION: This wine is a blend of 40% old vine Riesling and 60% Muscat. The Muscat gives the attractive nose while Riesling lends complexity and brightness. After harvest, the grapes are pressed and the juice is frozen solid. As the mass begins to melt the intensely sweet juice melts first leaving the water behind. We diligently taste as the juice runs joining with some of the water over sometimes a three day period. At the point that we have reached the desired sweetness, flavor and acid profile we begin the fermentation process. In most cases the starting juice is at 40 Brix or higher. The wine is fermented in stainless steel and bottled in the spring of the following year.