

Notes from Luisa

PONZI
V I N E Y A R D S

Riesling

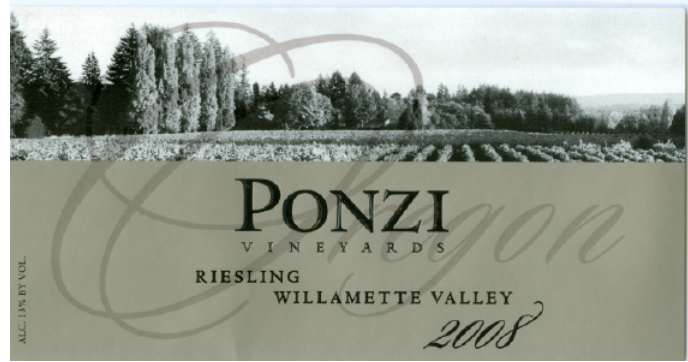
2008 WILLAMETTE VALLEY

PRODUCTION:
121 cases

RELEASE DATE:
October 2009

SUGGESTED RETAIL PRICE:
\$17

NATIONAL DISTRIBUTION BY:
Contact winery for limited availability



“Aromas of guava, passionfruit and sweet preserved lemon define the nose, while the mouth has bright green apple, powdered sugar balanced by a zing of citrus.”

- Winemaker Luisa Ponzi

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.

VINTAGE 2008: A winemaker is lucky to receive a handful of really magical vintages in a lifetime. 2008 is one of those vintages. In the Willamette Valley we started the season two weeks late due to a cool spring, which delayed budbreak. A cool season throughout June and into July persuaded us to bring already low crop levels even lower to ensure ripening for what was shaping up to be a very cool vintage. To our surprise and excitement, the sun came out in August and persisted into September and October with a gorgeous Indian summer. The daytime temperatures remained high while the nighttime temperatures dropped into the 40s equating to ripe, beautiful fruit with retained natural acidity. We began picking in October and finished in the first part of November. Long hang time for the vines and the luxury of picking when we wanted made this vintage exceptional!

The white wines produced in 2008 are full of tropical notes from the lateness of the vintage, plenty of fruit and mid-palate texture, but nice freshness and crispness to keep them lively.

The 2008 Riesling is produced from LIVE Certified Sustainable Alloro Vineyard in the Chehalem Mountains and Lazy River Vineyard in the Dundee Hills. This bottling is recognized by the Oregon Certified Sustainable Wine program.

FERMENTATION: The fruit was whole cluster pressed and fermented in stainless steel. Maximum temperatures reached during fermentation were 50°F and the fermentation lasted over 45 days. The finished alcohol is 13.0%. Finished pH is 3.00. RS is 1.0g/100ml.