

Notes from Luisa

PONZI
V I N E Y A R D S

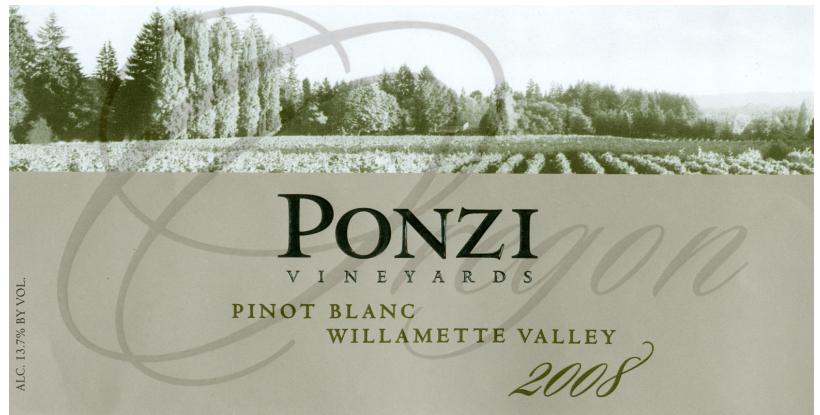
Pinot Blanc
2008 WILLAMETTE VALLEY

PRODUCTION:
744 cases

RELEASE DATE:
June 2009

SUGGESTED RETAIL PRICE:
\$17

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“Citrus blossom, honeydew melon and ruby grapefruit define the nose of this wine. The mouth has a full spicy entry with hints of pear leading to a beautiful bright finish.”

- Winemaker Luisa Ponzi

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 Pinot Blanc is produced from Ponzi LIVE Certified Sustainable Aurora Vineyard in the Chehalem Mountains and Thistle Vineyard in the Dundee Hills.

FERMENTATION: Fermented in 100% stainless-steel tanks with a portion in neutral oak barrels. A partial malolactic fermentation occurred to expand inherent flavors in this delicious wine, and lightly filtered just before bottling. Alcohol is 13.7%. Finished pH is 3.29. Residual sugar is .36g/100ml.