

Notes from Luisa

PONZI
VINEYARDS

Arneis
2009 WILLAMETTE VALLEY

PRODUCTION:
808 six pack cases

RELEASE DATE:
May 2010

SUGGESTED RETAIL PRICE:
\$20

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“Quince, white peach and red grapefruit dominate this intriguing nose. The vibrant mouth is vanilla and spicy honeydew melon with a touch of honeyed sweetness to balance the bright acidity.”

- Winemaker Luisa Ponzi

HISTORY: This very rare and special Italian varietal is traditionally planted in the Northern Piedmonte region of Italy. During one of the many trips to visit the Currado family of Vietti Winery, the Ponzi family was surprised by the wine’s delightful flavors and lovely balance. Continuing their dedication to innovation in the vineyard and cellar, they returned to their winery and immediately planted cuttings of Arneis in 1991. Ponzi Vineyards is one of very few U.S. producers of this varietal and the only producer in Oregon.

VINTAGE 2009: In the end, 2009 made some spectacular wines, but reflecting back, my most dominant impression is how schizophrenic it was! There was no clear understanding of whether we were having a cool vintage or a warm vintage until all was said and done. After a colder than normal winter, we started off with a late budbreak. As we headed into the summer the temperatures were quite moderate leading us to believe we were in for a late, cool year. Then, July and August brought extreme heat spikes, desiccating fruit, rushing ripeness along and catching our attention. We began harvest in late September with some very ripe young vineyards and white varietals. October cooled down again and we had the luxury of leaving the majority of the fruit to gain flavor without accumulating sugar, while the cool nights kept our acidity in check. 2009 proved to be very similar to the 2002 or 2006 vintage.

The whites of the 2009 vintage are bright, citrus and floral driven wines with a fullness on the palate due to the warm weather events in August.

The 2009 Arneis is produced exclusively from Ponzi’s Aurora Vineyards which is LIVE Certified Sustainable. This wine meets requirements for the Oregon Certified Sustainable Wine program for responsible agriculture and winemaking practices certified by an independent third party.

FERMENTATION: Grapes were whole cluster pressed and juice settled for 24 hours. The must was fermented at very low temperatures in stainless steel with a portion in neutral oak. This wine completed 20% of its malolactic fermentation, and was lightly filtered before bottling. Alcohol is 13.5%. Finished pH is 3.16. Residual sugar is .68g/100 ml.