

Notes from Luisa

PONZI
V I N E Y A R D S

Pinot Blanc
2009 WILLAMETTE VALLEY

PRODUCTION:
1038 cases

RELEASE DATE:
June 2010

SUGGESTED RETAIL PRICE:
\$15

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“Roses and honeysuckle blossoms mingle with the many floral aromas in this nose, hints of green apple and vanilla are present. The mouth is juicy with fresh pear and spice leading to a bright finish.”

- Winemaker Luisa Ponzi

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 varieties. 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 Pinot Blanc is produced from Ponzi's LIVE Certified Sustainable Aurora Vineyard in the Chehalem Mountains and Oregon Tilth Certified Organic Thistle Vineyard in the Dundee Hills. This wine meets requirements for the Oregon Certified Sustainable Wine program for responsible agriculture and winemaking practices certified by an independent third party.

FERMENTATION: Fermented in stainless steel tanks with 25% in neutral oak barrels. A partial malolactic fermentation occurred to expand inherent flavors in this delicious wine. It was lightly filtered just before bottling. Alcohol is 13.7%. Finished pH is 3.45 Residual sugar is .58g/100ml.