

*Notes from Luisa*

**PONZI**  
V I N E Y A R D S

*Pinot Gris*

2009 WILLAMETTE VALLEY

PRODUCTION:

14,000 cases

RELEASE DATE:

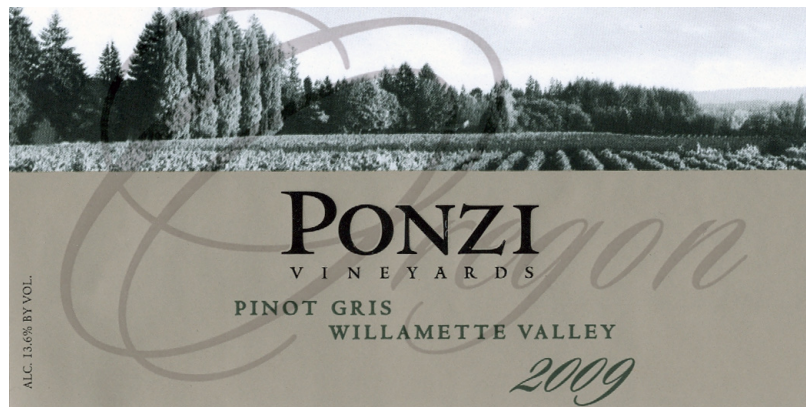
March 2010

SUGGESTED RETAIL PRICE:

\$17

NATIONAL DISTRIBUTION BY:

Wilson Daniels Ltd.



“A floral nose with lime zest and green apple, the mouth is ripe melon, clove and citrus finishing with a perfect play between sweetness and acidity.”

- Winemaker Luisa Ponzi

**HISTORY:** Recognized as one of Oregon's most consistent Pinot Gris producers for more than 30 years, Ponzi remains a leader of this varietal with initial plantings in 1978.

**VINTAGE 2008:** : 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 will be bright, citrus and floral driven wines with a fullness on the palate due to the warm weather events in August.

The 2009 Pinot Gris is produced from certified sustainable vineyards: Ponzi's Aurora, Estate and Avellana vineyards, Linda Vista, Lazy River, Gemini, Dion and Walnut Ridge Vineyards. Other sources include Weber, Elvenglade, Four Graces and Merten Vineyards.

**FERMENTATION:** Fermented in temperature-controlled, stainless-steel tanks, not exceeding 55°F. 50% malolactic fermentation occurred to expand inherent flavors and texture in this delicious wine. Stelvin closures (screwcaps) were used on 100% of the production. This wine was lightly filtered just before bottling. Alcohol is 13.6%. Finished pH is 3.06. Residual sugar is 0.8g/100ml.