

2012 PONZI VINO GELATO

“Aromatically this wine opens with generous perfume of white flower, jasmine and honeysuckle, and rich tropical and aromas of crushed pineapple, lychee, ripe Saturn peach and a hint of candied Satsuma orange. The palate is full, velvety and viscous, tasting of decadent cobbler, muskmelon and lemon zest, wrapped up in mouthwateringly juicy acid.”

- WINEMAKER LUISA PONZI



PRODUCTION:

232 cases

RELEASE DATE:

July 2013

SUGGESTED RETAIL PRICE:

\$30.

**CONTACT THE WINERY
FOR AVAILABILITY:**

or visit shop.ponziwines.com

VINTAGE 2012: On the heels of the late and cool 2010 and 2011 vintage, 2012 was a welcome sight. Although the season started with wet and long spring weather, the summer brought dry and warm conditions. From July through mid-October there were only trace amounts of precipitation. Days were warm, but nights stayed cool giving us beautiful ripeness and sugar, while maintaining bright acidity. Crops were low, due to the wet spring, increasing the intensity of flavor. 2012 is being hailed as an “epic” vintage in Oregon wine history and the wines are proving that to be true.

VINEYARDS: The 2012 Vino Gelato is produced from LIVE Certified Sustainable Ponzi Estate Vineyard and Alloro Vineyard in the Chehalem Mountains AVA.

FERMENTATION: This wine is a blend of 41% old vine Riesling and 59% Muscat. The Muscat gives the attractive nose while Riesling lends complexity and brightness. After harvest, the grapes are pressed and the juice is frozen solid. As the mass begins to melt the intensely sweet juice melts first leaving the water behind. We diligently taste as the juice runs joining with some of the water over sometimes a three day period. At the point that we have reached the desired sweetness, flavor and acid profile we begin the fermentation process. In most cases the starting juice is at 38.8 Brix or higher. The wine is fermented in stainless steel and bottled in the spring of the following year. Alcohol is 10.8%. RS 20g/100ML by weight.