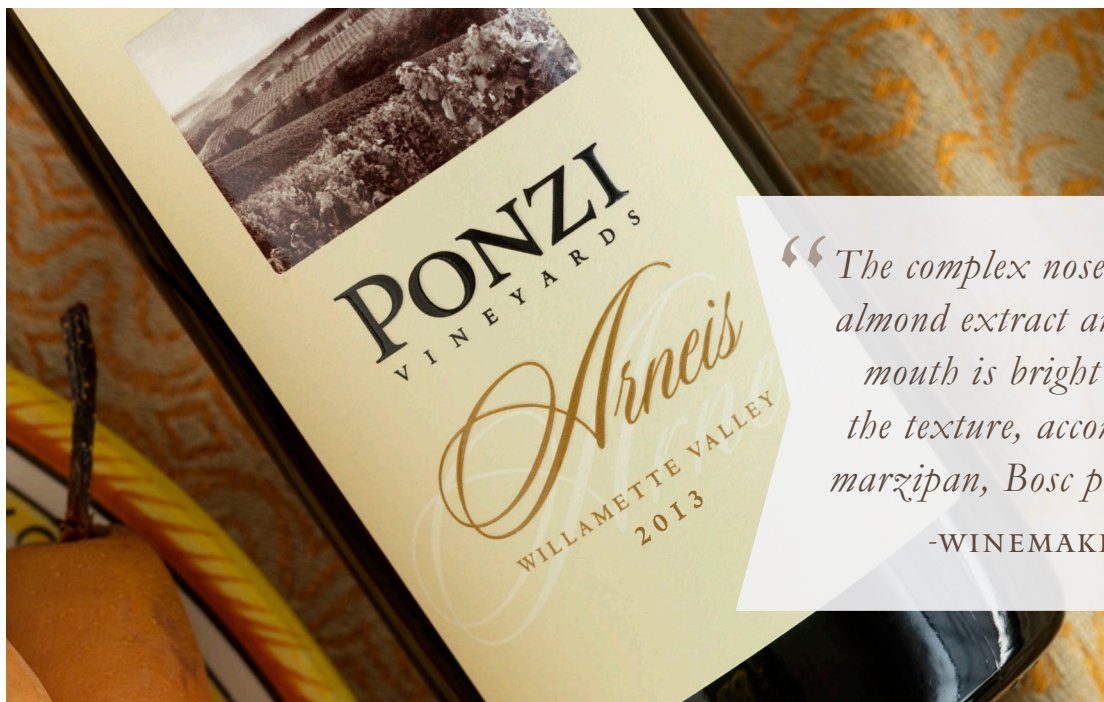


2013 PONZI ARNEIS



“The complex nose shows notes of peach, almond extract and chamomile tea. The mouth is bright with a suppleness to the texture, accompanied by flavors of marzipan, Bosc pear and tangerine zest.”

-WINEMAKER LUISA PONZI

PRODUCTION:

780 six pack cases

RELEASE DATE:

April 2014

SUGGESTED RETAIL PRICE:

\$30.

NATIONAL DISTRIBUTION BY:

Wilson Daniels Ltd.

VINTAGE 2013: The season started with a warm spring bringing an early bud break. From that point the growing season remained warm and dry leading us to believe we would have an early, uneventful harvest. All went as planned until the last week in September when the tail end of a Japanese typhoon dropped close to 6 inches of rain on the valley and completely saturated the vineyards. This is when it got interesting! Having seen many wet vintages in Oregon we had some ideas on how to handle it; using helicopters to dry the vines, multiple picking passes, extensive sorting before destemming and very careful winemaking among other methods. October saved us with three long weeks of dry, breezy days allowing the fruit left on the vines to reach optimum flavor without any dilution from rain. In the end the white wines, which were mostly picked before the rains, show the traits of a warmer vintage with lush fruit to balance the vibrant acidity.

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.

VINEYARDS: The 2013 Arneis is produced exclusively from Ponzi's LIVE Certified Sustainable Aurora Vineyard.

FERMENTATION: Grapes were whole cluster pressed and juice settled for 24 hours. The must was fermented at very low temperatures in stainless steel. Malolactic fermentation was prohibited to retain freshness and the wine was lightly filtered before bottling. Alcohol is 13.3%. Finished pH is 3.25. Residual sugar is 3.9 g/L.