2013 PONZI PINOT GRIS

> *Aromas of marzipan, key lime, white tea and magnolia precede the full mouth with hints of lemon meringue, verbena, and white pepper. The juicy acidity keeps the perfect balance of lush fruit and bright freshness.*
>
> -WINEMAKER LUISA PONZI

PRODUCTION:	RELEASE DATE:	SUGGESTED RETAIL PRICE:	NATIONAL DISTRIBUTION BY:
17,000 cases	*February 2014*	*$17.*	*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: 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.

VINEYARDS: The 2013 Pinot Gris is produced from certified sustainable Ponzi Aurora, Avellana and Estate Vineyards, Linda Vista, Gemini, Dion, Walnut Ridge, Ridge Road, Kraemer and Zenith Vineyards.

FERMENTATION: Fermented in temperature-controlled, stainless-steel tanks, not exceeding 55°F. malolactic fermentation was prohibited to retain the bright and lively character of the wine. Stelvin closures (screwcaps) were used on 100% of the production. Alcohol is 12.8%. Finished pH is 3.18. Residual sugar is 5.7g/L.