

2014 PONZI PINOT GRIS



“This inviting nose has floral notes of meadow flowers, chamomile and rose hip entangled with brighter aromatics of tangerine, lychee, sweet mint and hints of vanilla and lemon cream throughout. The lively mouth and vibrant acidity are wrapped around hints of quince, kumquat, starfruit and orange zest balanced by a touch of sweetness.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

February 2015

SUGGESTED RETAIL PRICE:

\$19.

NATIONAL DISTRIBUTION BY:

Vintus

VINTAGE 2014: Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain! 2014 was, however, the warmest season on record in the Willamette Valley. Interestingly this was not due to high maximum temperatures, but rather higher than normal minimum temperatures. A warm spring and a little rain gave us an early bud break and the season maintained warm temperatures throughout. Nighttime temps were well above normal accelerated ripening despite large crop loads and harvest began at the very beginning of September. The dry weather inhibited disease pressure allowing us to receive a bountiful, clean and quite ripe vintage. The white wines of 2014 showcase the warm season with an excess of fruit character ranging from tropical to floral.

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 2014 Ponzi Pinot Gris is produced from certified sustainable Ponzi Aurora, Avellana and Estate Vineyards, as well as Dion, Gemini, Kraemer, Linda Vista, Madrona, Merten, Wahle, Walnut Ridge, Wapato 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 13.2%. Finished pH is 4.2. Residual sugar is 5.7g/L.