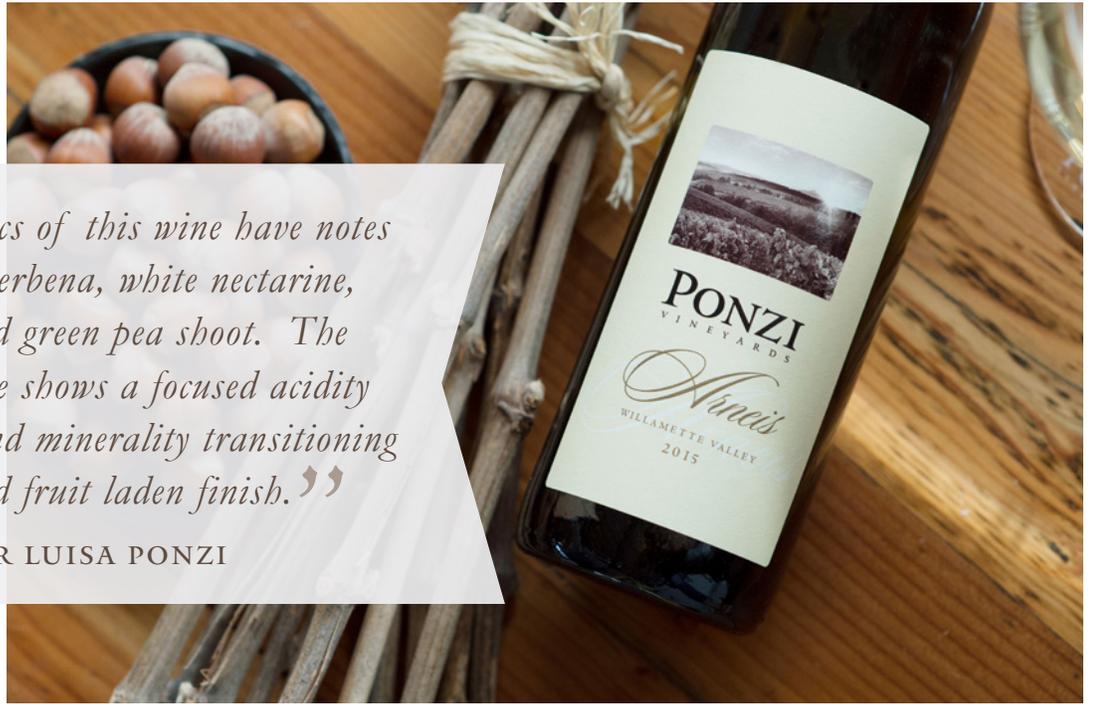


2015 PONZI ARNEIS



“The intriguing aromatics of this wine have notes of gardenia, lemon verbena, white nectarine, roasted hazelnut and green pea shoot. The equally exciting palate shows a focused acidity tinged with lime zest and minerality transitioning to a textured and fruit laden finish.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

September 2016

SUGGESTED RETAIL PRICE:

\$32.

VINTAGE 2015: 2015 will be remembered in Oregon by its cooperative nature. Our earliest vintage since 1992, was marked by a warm and mild winter, early bud break at the end of March and exceptional conditions throughout bloom, flower and fruit set. The summer was dry and warm encouraging early picks of white varietals and rosé sites to retain fresh acidity. The temperature dropped and September was one of the coolest on record allowing the pristine fruit to be picked at perfect ripeness with slightly higher yields than normal. The harvest wrapped up at the beginning of October allowing vineyard workers and winemakers the unusual opportunity to enjoy the remainder of the fall season! This vintage will show these beautiful conditions by the intensity of fruit flavor, but the balance and acidity will keep the wines nuanced and elegant. A truly gorgeous year for the Willamette Valley.

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.

VINEYARDS: The 2015 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 juice was then moved to stainless steel and fermented at very low temperatures. Malolactic fermentation was prohibited to retain freshness and the wine was lightly filtered before bottling. Alcohol is 14.3%. Finished pH is 3.16. Residual sugar is 2.0 g/L.