

2015 PONZI PINOT BLANC



“Beautiful floral aromas of jasmine and magnolia mingle with notes of lychee, lemongrass, beeswax and green tea mochi with a touch of cardamon. The textured mouth is reminiscent of shortbread and the freshness of rainwater and wet slate with bright, juicy acidity that encourages another sip.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

July 2016

SUGGESTED RETAIL PRICE

\$22

NATIONAL DISTRIBUTION BY

Vintus

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.

VINEYARDS: The 2015 Pinot Blanc is produced entirely from LIVE Certified Sustainable Aurora Vineyard in the Chehalem Mountains AVA.

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 13.5%. Finished pH is 3.25. Residual sugar is 4.0 g/L.