

## 2015 PONZI PINOT GRIS



“Floral aromas of honeysuckle, gardenia, cotton candy and lemon chiffon lead to complex notes of honeycomb, fresh cut herbs and anise. The textured palate shows honeydew melon, white peach and meringue with bright fresh acidity balanced by a touch of sweetness.”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*June 2016*

**SUGGESTED RETAIL PRICE:**

*\$19.*

**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 varieties 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:** 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 2015 Pinot Gris is produced from LIVE Certified Sustainable Ponzi Aurora, Avellana and Estate Vineyards, as well as select vineyards from around the Willamette Valley.

**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 4.2. Residual sugar is 5.7g/L.