

2016 PONZI PINOT BLANC



“Floral aromatics of honeysuckle, gardenia blossom, peach preserves and angel food cake jumps from the glass. The mouth is full with notes of honeydew melon, grilled pineapple, lychee. Bright acidity laced with lemon thyme finish the mouth with a perfect balance of length and freshness.”

—WINEMAKER LUISA PONZI

RELEASE DATE:

July 2017

SUGGESTED RETAIL PRICE

\$22

NATIONAL DISTRIBUTION BY

Vintus

VINTAGE 2016: For the last three years we have been defining the new normal with early vintages in the Willamette Valley. 2016 jumped out of the gate with bud break a full 3 weeks earlier than what we are accustomed to. Flowering was condensed by a heat spell and an early summer gave us beautiful warm temperatures until August when it heated up. Harvest arrived later that month and was in full swing by early September. All fruit was in the door by the first part of October.

Fruit quality was immaculate with absolutely no disease pressure. Fruit set was small due to the short flowering time. Berry size was also small resulting in lower yields and gorgeously intense fruit.

I would liken 2016 to the 2006 vintage where we saw lush, beautiful wines with unexpected elegance and acidity, but in achingly short supply. Truly, a stellar vintage for Oregon.

VINEYARDS: The 2016 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 13.3%. Finished pH is 3.20. Residual sugar is 3.7 g/L.