

## 2016 PONZI PINOT GRIS



“ Aromas of guava, rose, white tea with an accent of wintergreen or spruce needle precede the textured palate laced with ginger spice, white pepper and peach. The finish is fresh and bright leaving a trail of lime zest and poached pear. ”

— WINEMAKER LUISA PONZI

**RELEASE DATE:**

*July 2017*

**SUGGESTED RETAIL PRICE**

*\$19*

**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.

**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 2016 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 13.2%. Finished pH is 3.22. Residual sugar is 2.9 g/L.