



Pinot Blanc 2017

Willamette Valley

ESTATE

In the late 1960s Dick and Nancy Ponzi uprooted their family to pursue a dream of producing world class Pinot Noir. After research trips to Burgundy and an extensive search, they purchased 20 acres on a small farm just southwest of Portland, Oregon. They believed the climate, soils and vineyard site meet every need of noble cool-climate grape varieties. The first 4 barrels of wine produced in 1974. At the time, there are 5 bonded wineries in Oregon with 35 acres in production. Ponzi has since become internationally acclaimed for its Pinot Noir, Chardonnay and Pinot Gris. For the last 25 years sisters Maria and Luisa Ponzi have brought the estate to even greater heights, setting the standard for Oregon and remaining at the forefront of the nation's top wine producers.

WINE

Pinot blanc was planted at Aurora Vineyard in the early 1990s, taking advantage of an ideal portion of the 80-acre site. This versatile white wine is a wonderful alternative to Pinot gris. Beautiful floral aromas of jasmine and magnolia mingle with notes of lychee, lemongrass, beeswax and green tea mochi with a touch of cardamom. The textured mouth is reminiscent of shortbread and the freshness of rainwater and wet slate with bright, juicy acidity that encourages another sip.

VINEYARD

Soils: The 2016 Pinot Blanc is produced entirely from LIVE Certified Sustainable Aurora Vineyard in the Chehalem Mountains AVA.

Grape Variety: 100% Pinot Blanc

WINEMAKING

Fermentation: In temperature controlled, stainless-steel tanks, not exceeding 55°F. No malolactic fermentation in an effort to retain the bright and lively character of the wine.

Alcohol: 13.6%

VINTAGE

Climate: The 2017 vintage was a welcome throwback to more classic vintage years after the previous 5 warm years. Winter and spring were unusually cold, delaying bud break by a few weeks into April and bloom following suit in late June. Fortunately, the Willamette Valley was spared any effect from the terrible smoke and fires that wreaked havoc in Northern California.

Vineyard Work: Fruit set was very large, so judicious fruit thinning was required to maintain quality and control volume. Cool nights during harvest kept acids brilliant and rain ensured beautiful conditions for ripe, clean fruit with mature skin and seed tannin.

TASTING NOTE

"Guava, passionfruit, pineapple and star jasmine laced with white licorice and honeysuckle give this nose tropical and floral notes. The mouth shows quince, lemon curd and ripe nectarine finishing broad and supple with a touch of slate minerality and fresh acidity." – Winemaker Luisa Ponzi