



# Pinot Blanc 2016

## 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:* 13.3%

### VINTAGE

*Climate:* For the last three years the Ponzis 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 usual. 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.

*Vineyard Work:* 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. We 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.



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### VINOUS MEDIA

"Pale silver-straw. Fresh pit fruit, honeydew melon, jasmine and fennel scents show very good clarity. Silky and broad in the mouth, offering pear nectar and peach flavors sharpened by a ginger nuance that adds spicy lift and bite. Finishes supple, lively and long; a subtle floral note hangs on nicely."