



PONZI
V I N E Y A R D S

Est. 1970

Pinot Gris 2018

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 met every need of noble cool-climate grape varieties. The first 4 barrels of wine were produced in 1974. At the time, there were 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 President Maria Ponzi and Winemaker 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

One of the original and most recognized Oregon and U.S. Pinot Gris producers, Ponzi was a major influence in establishing Pinot Gris as the first quality white grape variety in Oregon. Ponzi's Pinot Gris is an irresistibly aromatic and expressive wine, and serves as a first encounter for many wine drinkers with Oregon wines and the Ponzi estate.

VINEYARD

Soils: The 2018 Pinot Gris is produced from LIVE Certified Sustainable Ponzi Aurora, Avellana and Estate Vineyards, as well as select vineyards from around the Willamette Valley.

Farming: All Ponzi vineyards have been LIVE Certified Sustainable, the highest international standard of sustainable viticulture. Not only are their 130 acres farmed LIVE, but they encourage all grower partners to meet the same standards.

Grape Varieties: 100% Pinot Gris

WINEMAKING

Fermentation: 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.

Finished pH is 3.26. Residual sugar is 5 g/L

Alcohol: 13.1%.

VINTAGE

Certain vintages make winemakers feel irrelevant; the 2018 vintage in the Willamette Valley was just that. The weather conditions throughout the growing season remained so ideal that the fruit came into the winery in pristine condition, perfectly and slowly ripened to intense flavor and maturity, all the winemaker needed to do was step aside and allow gorgeous wines to happen. The white wines are aromatic and fresh with great fruit intensity, these wines should be pretty amazing on release, but have all that's needed to take some age and evolution.



TASTING NOTE

Honeydew melon, white peach, kaffir lime with spicy notes of cardamom, clove and floral aromatics of pear blossom and candied orange make this appealing nose leap from the glass. The fresh palate is defined by tangerine and kumquat acidity intermingled with apricot and green tea. — winemaker, Luisa Ponzi