



PONZI VINEYARDS

PINOT GRIS 2021

Willamette Valley

ABOUT PONZI VINEYARDS

For over 50 years, Ponzi Vineyards has had the honor of being Oregon wine country's most influential pioneer and contemporary standard bearer. Old vines, organic viticulture, and an uncompromising dedication to excellence distinguish Ponzi as the premier winery in Oregon.

THE WINE

Ponzi, a pioneer in Oregon Pinot Gris, helped establish it as the state's first quality white grape variety. Their Pinot Gris is aromatic, expressive, and perfect for easy drinking, offering fantastic value with serious pedigree. Sourced from LIVE Certified Sustainable vineyards like Avellana, Aurora, and Madrona, it features aromas of marmalade, yellow plum, and honeycomb, balanced by lemongrass and lavender. The textured mouthfeel shows dried apricot, mango, and vanilla, finishing with bright acidity and salted caramel.

TECHNICAL INFORMATION

VARIETY: 100% Pinot Gris

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

WINEMAKING: Temperature-controlled stainless steel tanks; no malolactic fermentation

VINTAGE: Early September rains refreshed the vines after two difficult years. Cool nights yielded wines of balanced acidity, big aromatics, and concentrated flavor.

AGING: 5 months in stainless steel tanks

ALC. BY VOL.: 13.5%

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14x4 (56)

CASE DM: 14x10.5x12.5 in

CASE WEIGHT: 38 lb

BTL DEPTH: 3.5 in

BTL HEIGHT: 11.62 in

BTL WEIGHT: 3.16 lbs

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SRP: \$21

UPC: NO UPC CODE

SCC: