



Pinot Gris 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 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 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.

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.

Alcohol: 13.2% ABV

VINTAGE

Climate: 2016 jumped out of the gate with bud break a full 3 weeks earlier than normal. 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.



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WINE ENTHUSIAST

"This is done in a crisp, fresh and leesy style, with lime-drenched minerality. Flavors of white peach and guava gain volume and density as the wine warms on the palate. It was kept from malolactic fermentation, enlivening a lingering, resonant finish."