

PONZI VINEYARDS

Founded in 1970, Ponzi Vineyards was instrumental in putting Willamette Valley on the map as a world-class wine region. Today, the winery continues to set the standard in Oregon Pinot noir and Chardonnay, elevating the region's reputation as a premier wine country destination.



Pinot Gris 2019

Willamette Valley, Oregon

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 were 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 2019 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.

WINEMAKING

Variety: 100% Pinot Gris

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: 13.5%

VINTAGE

The Throwback Vintage, is a reminder of more classic Oregon vintages and the reason the winery was established over 50 years ago. A mild summer, with just a hint of humidity, brought us into the fall with dry weather into September. Harvest pace was reasonable and completed in late October. The resulting wines are elegant, low alcohol and fully express what the Willamette Valley can achieve in a cooler vintage. It was a year where winemakers were required to draw on past harvest and put into practice lessons learned. Experience definitely mattered in this vintage.

TASTING NOTE

"Aromas of honeydew melon, candied citrus peel, white peach and honeysuckle form this compelling nose. The mouth is balanced and bright with sweet tangerine peel, meringue, lime, apricot and light white pepper." -Winemaker, Luisa Ponzi