

# 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 2022

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 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 and Chardonnay. Today winemaker Luisa Ponzi continues her work of the last 30 years with the family of Champagne Bollinger, which acquired Ponzi Vineyards in 2021. The estate's drive to create distinctly pure Pinot Noir, in a distinctly Oregon manner, has never been stronger.

### 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 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:* 13.3%

### VINTAGE

March of 2022 came in like a lion and went out like a lamb and after all the rain, it was early spring in April. Flowers were blooming, the cover crop was lush and full and the vines had decided it was time to begin their annual cycle of bud break. Out of nowhere, Willamette Valley was hit with a blast of cold Arctic air and temperatures quickly dropped below freezing and held there for almost 7 days in an unprecedented late frost event. Many of the primary buds were lost, the protected secondary (and in some case, tertiary) buds appeared weeks after the event to continue the production of the fruit. Despite the late start and anxiety producing spring, the summer came on strong and, thankfully, October arrived dry and one of the warmest in Oregon history getting the fruit to perfect ripeness late in the season.

### TASTING NOTES

Passionfruit, kumquat, kiwi waft from this aromatic nose. Tropical notes mingled with white jasmine, white lavender, touches of green tea, pear, white pepper and cumin. The compelling nose leads to a full, juicy mouth of ripe yellow plum, honeydew melon, salty freshness, starfruit and sweet meyer lemon.