

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 Blanc 2017

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 met every need of noble cool-climate grape varieties. The first four barrels of wine were produced in 1974. At the time, there are five 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

Pinot blanc was planted at Aurora Vineyard in the early 1990s, taking advantage of an ideal portion of the 80-acre site. This versatile white wine is a wonderful alternative to Pinot gris. Beautiful floral aromas of jasmine and magnolia mingle with notes of lychee, lemongrass, beeswax and green tea mochi with a touch of cardamom. The textured mouth is reminiscent of shortbread and the freshness of rainwater and wet slate with bright, juicy acidity that encourages another sip.

VINEYARD

Soils: The 2018 Pinot Blanc 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 Blanc

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: 13.6%

VINTAGE

The 2017 vintage was a welcome throwback to more classic vintage years after the previous five warm years. Harvest began in late September and long mild days ensued. Cool nights kept acids brilliant and bits of rain here and there ensured beautiful conditions for ripe, clean fruit with mature skin and seed tannin. This vintage will be one to enjoy immediately and for the long term.

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"Extremely pale chartreuse. Mineral-and-spice-inflected Meyer lemon and pear scents take on a hint of florality with air. Brisk and sharply focused, offering lemon pith, pear and honeysuckle flavors and a touch of fennel. In a lightweight, graceful style, finishing dry, tight and long, with a snap of minerality adding zesty cut." - JOSH RAYNOLDS 9/2020