

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 2018

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

Certain vintages make winemakers feel irrelevant; the 2018 vintage in the Willamette Valley was just that. The weather conditions throughout the growing season remained so ideal that the fruit came into the winery in pristine condition, perfectly and slowly ripened to intense flavor and maturity; all the winemaker needed to do was step aside and allow gorgeous wines to happen.

TASTING NOTE

"Beautiful aromas of clementine, lemongrass, kaffir lime and candied kumquat waft from this nose full of citrus and botanicals. The mouth shows more vanilla and marzipan flavors mingled with frangipane and lychee notes. There is a thread of salinity running throughout tinged with dried pineapple and juicy acidity to balance the fruit sweetness." - WINEMAKER, LUISA PONZI