

2011 PONZI AVELLANA CHARDONNAY



“Caramelized Comice pear, vanilla, clove, allspice contribute to this spicy intriguing nose. A fruit driven mouth of yellow apple, golden raspberry and hints of crème brûlée and buttered hazelnuts is round and generous finishing with a splash of vibrant acidity.”

WINEMAKER LUISA PONZI

PRODUCTION:

350 six packs

RELEASE DATE:

September 2013

SUGGESTED RETAIL PRICE:

\$60.

NATIONAL DISTRIBUTION BY:

Wilson Daniels Ltd.

VINTAGE 2011: The season started quite late and wet with budbreak finally revealing itself in early May. A heavier than normal crop was thinned down to handle the late season, but even into the last part of August there was not significant heat to convince us that everything would get ripe enough.

We thinned again at veraison (color change) and headed into September with cool, wet weather. As we were about to lose all hope towards the beginning of October, the sun decided to shine! A beautiful Indian summer saved this “Miracle Vintage” and though we were picking into the middle of November, the fruit was ripe and sound. This vintage will be remembered as the latest on record to date. It resembles, in structure, fruit intensity and color, the beautiful 1999 vintage.

VINEYARDS: The Chardonnay grapes for this single vineyard cuvée were grown at Ponzi’s LIVE Certified Sustainable Avellana Vineyard located in the Chehalem Mountains AVA.

FERMENTATION: The grapes for this wine were sorted and whole cluster pressed. The juice settled for 12 hours before going to barrel for fermentation. Using 25% new French oak and 75% neutral French oak, the cool temperature wild yeast fermentations continued well into the spring of 2011. Malolactic fermentation is 100% completed with wild bacteria. Lees are stirred weekly for 6 months before a fall racking to neutral oak and bottling in the spring of 2012. This wine is in barrel for 18 months and in bottle for 6 months before release. Alcohol is 13% and pH is 3.32.