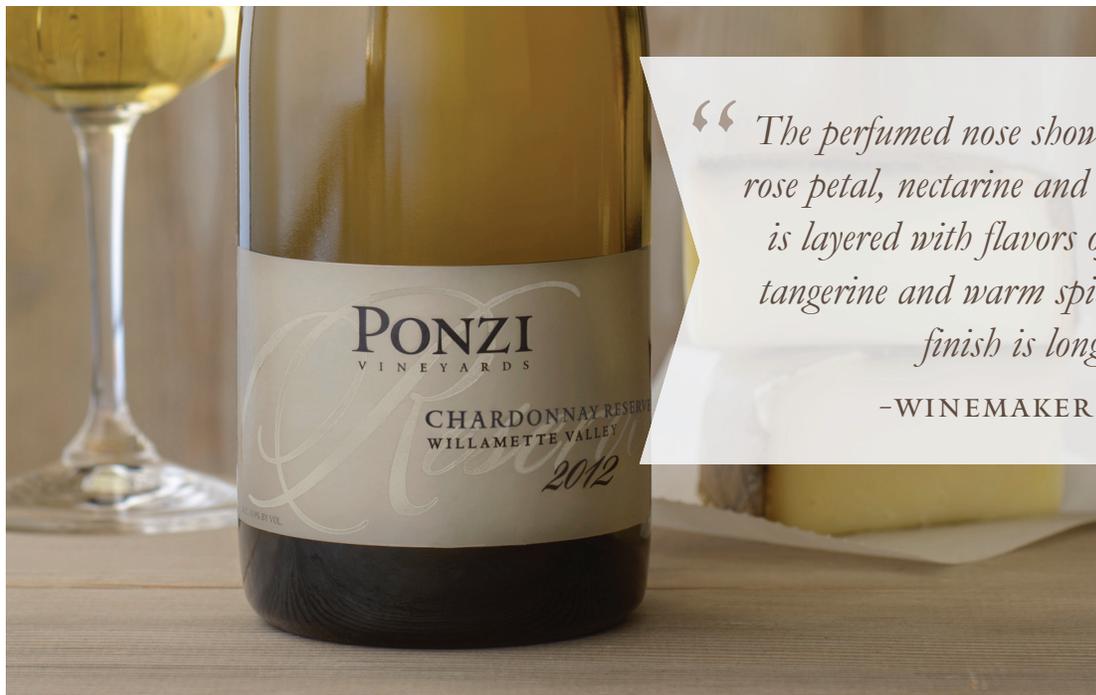


2012 PONZI CHARDONNAY RESERVE



“ The perfumed nose shows notes of white peach, rose petal, nectarine and ripe melon. The mouth is layered with flavors of shortbread, candied tangerine and warm spices. The lemon chiffon finish is long and silky. ”

-WINEMAKER LUISA PONZI

PRODUCTION:
1,600 six-pack cases

RELEASE DATE:
June 2014

SUGGESTED RETAIL PRICE:
\$35.

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.

VINTAGE 2012: On the heels of the late and cool 2010 and 2011 vintage, 2012 was a welcome sight! Although the season started with a wet and long spring weather, the summer brought dry and warm conditions. From July through mid October there were only trace amounts of precipitation. Days were warm, but nights stayed cool giving us beautiful ripeness and sugar, but maintaining bright acidity. Crops were low, due to the wet spring, causing the intensity of flavor to be increased. 2012 is being hailed as an “epic” vintage in Oregon wine history and the wines are proving that to be true.

The Chardonnay grapes for this Reserve bottling were grown at Ponzi’s Aurora and Avellana Vineyards, as well as Alloro Vineyard, all located in the Chehalem Mountains AVA. Chardonnay for this cuvée also comes from Thistle Vineyard in the Dundee Hills AVA. All fruit is LIVE or Certified Organic.

FERMENTATION: The fruit was whole cluster pressed and the juice moved to French oak barrels (25% new) and fermented in barrel using wild yeast. Malolactic fermentation was spontaneous and 100%. Lees were stirred once a week for six months and racked after 12 months to very neutral oak. After 18 months of barrel age the wine was moved by compressed gas to tank for blending then bottled by gravity. This wine has been aged in bottle for three months before its release. Alcohol is 13.8%; pH is 3.39.