

2012 PONZI AVELLANA CHARDONNAY



“Aromas of poached pear, shortbread, and dulce de leche are framed with notes of lemon verbena, slate and rainwater. The mouth is lush with a zing of orange zest and lemon meringue. The broad mid palate finishes with bright acidity.”

-WINEMAKER LUISA PONZI

PRODUCTION:

350 six packs

RELEASE DATE:

September 2014

SUGGESTED RETAIL PRICE:

\$60.

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.

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 2013. This wine is in barrel for 20 months and in bottle for 4 months before release. Alcohol is 13.9% and pH is 3.39.