

## 2014 PONZI CHARDONNAY RESERVE



*“An effusive nose of orange zest, jasmine, figs, flan, quince and maple. A silky textured mouth is laced with white chocolate, flan and a vein of acidity that radiates through the finish.”*

-WINEMAKER LUISA PONZI

RELEASE DATE:

*June 2017*

SUGGESTED RETAIL PRICE:

*\$40.*

NATIONAL DISTRIBUTION BY:

*Vintus*

**VINTAGE 2014:** Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain! 2014 was, however, the warmest season on record in the Willamette Valley. Interestingly this was not due to high maximum temperatures, but rather higher than normal minimum temperatures. A warm spring and a little rain gave us an early bud break and the season maintained warm temperatures throughout. Nighttime temperatures were well above normal accelerated ripening despite large crop loads and harvest began at the very beginning of September. The dry weather inhibited disease pressure allowing us to receive a bountiful, clean and quite ripe vintage.

**VINEYARDS:** The 2014 Chardonnay Reserve is a blend of Ponzi's LIVE Certified Sustainable Avellana and Aurora Vineyards in the Chehalem Mountains AVA, along with Sunset View Vineyard in the Eola-Amity Hills AVA and organically farmed Thistle Vineyard in the Dundee Hills AVA.

**FERMENTATION:** The fruit was whole cluster pressed and the juice moved to French oak barrels (10% new) and fermented in barrel using partial wild yeast. Malolactic fermentation was spontaneous and 100%. Lees were stirred once a week for 6 months and racked after 12 months to very neutral oak. After 20 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 3 months before its release. Alcohol is 13.8%; pH is 3.15.