

## 2015 PONZI AVELLANA CHARDONNAY



“ This floral nose of magnolia, white jasmine and lemon blossom leads to hints of peach and lemon-grass. The palate is bright with flavors of lemon custard, candied ginger and a caramel undertone. A salty minerality, like crushed oyster shells, leaves the finish fresh with brilliant acidity. ”

—WINEMAKER LUISA PONZI

RELEASE DATE: *TBD*      SUGGESTED RETAIL PRICE: *\$63.*      PRODUCTION: *230 six packs*      NATIONALLY DISTRIBUTED BY: *Vintus*

**VINTAGE 2015:** 2015 will be remembered in Oregon by its cooperative nature. Our earliest vintage since 1992, was marked by a warm and mild winter, early bud break at the end of March and exceptional conditions throughout bloom, flower and fruit set. The summer was dry and warm encouraging early picks of white varietals and rosé sites to retain fresh acidity. The temperature dropped and September was one of the coolest on record allowing the pristine fruit to be picked at perfect ripeness with slightly higher yields than normal. The harvest wrapped up at the beginning of October allowing vineyard workers and winemakers the unusual opportunity to enjoy the remainder of the fall season! This vintage will show these beautiful conditions by the intensity of fruit flavor, but the balance and acidity will keep the wines nuanced and elegant. A truly gorgeous year for the Willamette Valley.

**VINEYARDS:** The Chardonnay grapes for this single vineyard cuvée were grown on Laurelwood soil 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 100% neutral French oak, the cool temperature wild yeast fermentations continued well into the spring of 2016. Malolactic fermentation is 100% completed with wild bacteria. Lees are stirred weekly for 6 months before a fall racking to more neutral oak and bottling in the spring of 2017. This wine is in barrel for a total of 18 months and in bottle for 6 months before release. Alcohol is 13.6% and pH is 3.11.