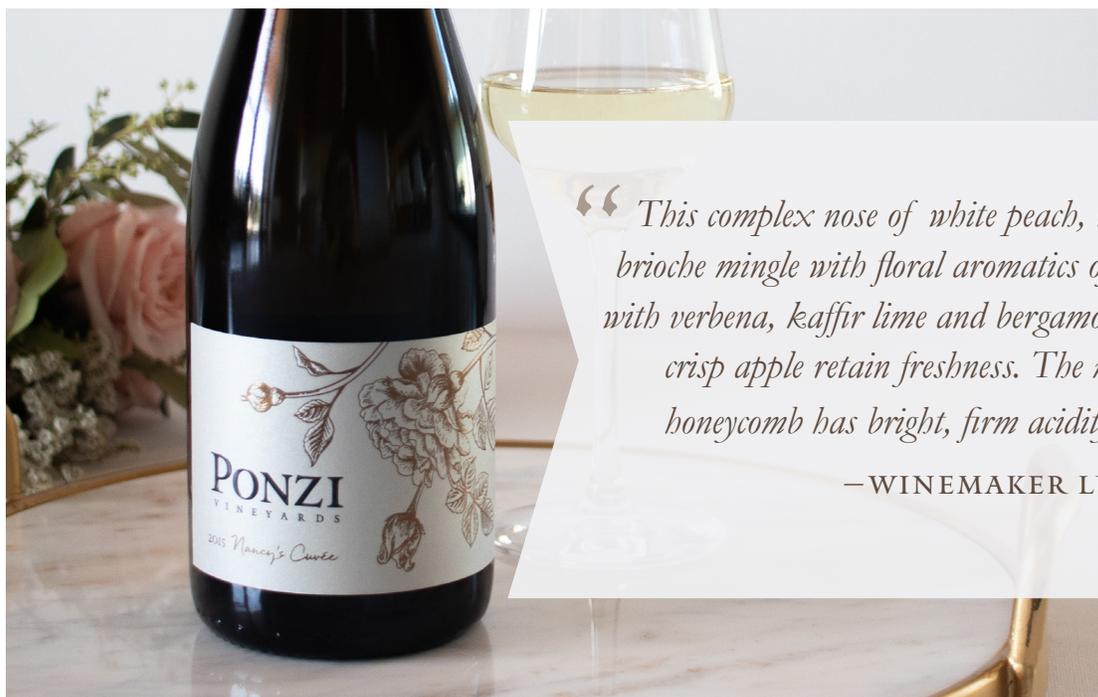


2015 PONZI BLANC DE BLANCS



“ This complex nose of white peach, nectarine, almond biscotti and brioche mingle with floral aromatics of jasmine and chamomile laced with verbena, kaffir lime and bergamot. Hints of citron oil and honey crisp apple retain freshness. The mouth of lemon chiffon and honeycomb has bright, firm acidity with a creamy long finish.

—WINEMAKER LUISA PONZI ”

RELEASE DATE:
May 2018

SUGGESTED RETAIL PRICE:
\$80.

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 varieties, rosé and sparkling 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. This was a truly gorgeous year for the Willamette Valley.

NANCY'S CUVÉE: This wine is made as a tribute to our mother, Nancy, who planted these Chardonnay vines almost 50 years ago. Admired for her simple elegance, winery co-

founder Nancy Ponzi's love of sparkling wine and obsession for fresh flowers are trademarks of her legendary hospitality. Second generation sisters Maria and Luisa Ponzi, present Nancy's Cuvée as a tribute to their mother's boundless grace and inspiration.

VINEYARDS: The Chardonnay fruit for the Nancy's Cuvée' comes from the original vines at our Historic Estate Vineyard planted in 1970. This 108 clone retains beautiful acidity and structure, ideal for sparkling wine. This vineyard is LIVE certified sustainable.

FERMENTATION: The base wines were pressed and fermented at cool temperatures in stainless steel with no malolactic fermentation. Bottled in the winter of 2016 and disgorged after 3.5 years on yeast in the spring of 2019 with a 3.75 g/L dosage. Alcohol is 11.2%