

## 2015 PONZI CHARDONNAY RESERVE



“Lemon meringue, marzipan, lychee, and straw notes waft from this aromatic nose. The mouth is broad and silky, with juicy yellow apple, fennel, and honeycomb framing the bright acidity and long finish.”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*Fall 2018*

**SUGGESTED RETAIL PRICE:**

\$42.

**NATIONAL DISTRIBUTION 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 2015 Chardonnay Reserve is a blend of Ponzi's LIVE Certified Sustainable Avellana, Aurora, and Paloma Vineyards planted on Laurelwood soil in the Chehalem Mountains AVA, along with Sunset View and Bieze Vineyards 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 (15% 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 total 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 13.5%; pH is 3.36.