

2015 PONZI CHARDONNAY



“Kafir lime, white spring blossoms, kumquat and a hint of allspice leap from the glass in this perfumed nose. The beautifully balanced mouth continues the thread of citrus with a mineral flint note that finishes with bright acidity and a touch of sweetness.”

—WINEMAKER LUISA PONZI

RELEASE DATE:

October 2016

SUGGESTED RETAIL PRICE:

\$22.

AVAILABILITY:

Contact winery or visit ponziwines.com

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.

HISTORY: Ponzi Chardonnay has evolved tremendously over the last 30 years. Consistency of quality has remained paramount through our experiments, discoveries and new tools. Winemaker Luisa Ponzi understands the importance of critical clone selection, control of yields, crucial picking times, balancing the acidity and truly letting the wines express themselves. This wine is entirely produced from old vine Chardonnay, which is perfectly suited to this stainless-steel fermented expression.

VINEYARDS: The 2015 Chardonnay is produced exclusively from Ponzi’s LIVE Certified Sustainable Estate Vineyard and Dion Vineyard in the Chehalem Mountains AVA.

FERMENTATION: This Chardonnay was hand sorted, whole cluster pressed and fermented cool and long in 100% stainless steel. The wine was filtered and bottled in late winter. Alcohol is at 12.8%. Finished pH is 3.28. Residual sugar is 2g/L.