2016 PONZI AURORA CHARDONNAY

> " *This perfumed and delicate nose of chamomile, white flower, vanilla wafer, lychee, honeycomb, lime zest and lemon meringue lead to a palate laced with sweet cream, marzipan, melon and lemongrass. The full, textured mouth is framed by bright acidity which brings tension and length to the finish.* "
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> —WINEMAKER LUISA PONZI

RELEASE DATE:
Spring 2019

SUGGESTED RETAIL PRICE:
$65.

VINTAGE 2016: For the last three years we have been defining the new normal with early vintages in the Willamette Valley. 2016 jumped out of the gate with bud break a full 3 weeks earlier than what we are accustomed to. Flowering was condensed by a heat spell and an early summer gave us beautiful warm temperatures until August when it heated up. Harvest arrived later that month and was in full swing by early September. All fruit was in the door by the first part of October. Fruit quality was immaculate with absolutely no disease pressure. Fruit set was small due to the short flowering time. Berry size was also small resulting in lower yields and gorgeously intense fruit. I would liken 2016 to the 2006 vintage where we saw lush, beautiful wines with unexpected elegance and acidity, but in achingly short supply. Truly, a stellar vintage for Oregon.

VINEYARDS: The Chardonnay grapes for this single vineyard cuvée were grown on Laurelwood soil at Ponzi's LIVE Certified Sustainable Aurora 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 15% new French oak and cool temperatures, the fermentation was completed with, primarily, wild yeasts. Malolactic fermentation is 100% complete using native bacteria. Lees are stirred weekly for 6 months before a fall racking to neutral oak and bottled in the spring of 2016. Aged in barrel for a total of 20 months and in bottle for six months before release. Alcohol is 13.5% and pH is 3.34.