

2016 PONZI AVELLANA CHARDONNAY



“ Pretty pear and floral notes laced with white pepper, nectarine, lemon chiffon, straw and honeycomb define the nose. The palate continues with meringue, salted caramel and wet granite minerality, complementing the full and silky mouth laced with bright citrus acidity to finish. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Spring 2019

SUGGESTED RETAIL PRICE:

\$63.

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 aching 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 Avellana Vineyard located in the Chehalem Mountains AVA. The clone is 76.

FERMENTATION: The grapes for this wine were sorted and whole cluster pressed. The juice settled for 12 hours before going directly to barrel for fermentation. 50% new oak was used during fermentation. The wine is fermented using primarily wild yeast with very cool temperatures. Malolactic fermentation is 100% completed with wild bacteria. Lees are stirred post malolactic fermentation weekly for six 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 20 months and in bottle for 6 months before release. Alcohol is 13.3% and pH is 3.25.