

2016 PONZI CHARDONNAY



“*Floral notes of wisteria and peach blossom, a whisper of cardamom and gooseberry mingle with the pear hard candy notes in this nose. The full mouth and zesty acidity keep the finish fresh and long.*”

—WINEMAKER LUISA PONZI

RELEASE DATE:

December 2017

SUGGESTED RETAIL PRICE:

\$22.

AVAILABILITY:

Contact winery or visit ponzivineyards.com

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.

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 2016 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 13.1%. Finished pH is 3.28. Residual sugar is 2g/L.