

2016 PONZI CHARDONNAY RESERVE



“Honeycomb, quince, candied orange and cardamom lift from this nose along with heady gardenia, white pepper and meyer lemon. The mouth is silky with flavors of verbena shortbread, grapefruit and oyster shell.”

-WINEMAKER LUISA PONZI

RELEASE DATE:

Fall 2019

SUGGESTED RETAIL PRICE:

\$42.

NATIONAL DISTRIBUTION BY:

Vintus

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 2016 Chardonnay Reserve is a blend of Ponzi's LIVE Certified Sustainable Avellana and Aurora Vineyards blended with Paloma, Alloro and Three Cedars Vineyards planted on Laurelwood soil in the Chehalem Mountains AVA, along with Sunset View and Bunker Hill in the Eola-Amity 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 13.6%; pH is 3.26.