

2017 PONZI AURORA CHARDONNAY

JAMES SUCKLING 96 | WINE SPECTATOR 92



“ Floral notes of magnolia, jasmine and white hibiscus precede aromas of ginger, fennel, honeydew melon and caramel. On the palate this wine holds bright minerality laced with salty almond and marzipan flavors. The acidity is laced throughout framing the silky and long finish. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Fall 2019

SUGGESTED RETAIL PRICE:

\$65

VINTAGE 2017: The 2017 vintage was a welcome throwback to more classic vintage years after the previous five warm years. The winter was unusually cold and snowy. That extended into a cool spring, delaying bud break by a few weeks into April and bloom following suit in late June. The summer came dry and warm, for the most part, though we saw plenty of grey skies due to smoke from fires in the north and east. Fortunately, the Willamette Valley was spared any effect from the smoke and may have even benefited from some protection from sunburn in the hottest part of the summer. Set was very large, so judicious fruit thinning was required to maintain quality and control volume. Harvest began in late September and long mild days ensued. Cool nights kept acids brilliant and bits of rain here and there ensured beautiful conditions for ripe, clean fruit with mature skin and seed tannin. Reminiscent of recent vintages--2010 and 2011--this vintage will be one to enjoy immediately and for the long term.

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. These vines were planted in 1990.

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 45% new French oak lightly toasted puncheons 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 4 months before release. Alcohol 13.5% pH 3.41 TA 5.2