

## 2017 PONZI AVELLANA CHARDONNAY



“ Notes of white lavender, shortbread and vanilla poached pear mingle with lemon chiffon, chamomile, quince and white pepper frame this expressive nose. This generous mouth is fresh with tangerine citrus, cardamon spice and a mid-palate of pillowy soft richness. ”

—WINEMAKER LUISA PONZI

### RELEASE DATE:

*Fall 2019*

### SUGGESTED RETAIL PRICE:

*\$63*

**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 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. Using 45% new French oak lightly toasted puncheons and cool temperatures the fermentation was completed with, primarily, wild yeasts. Malolactic fermentation is 100% completed with wild bacteria. Lees are stirred post ML weekly for 6 months before a fall racking to more neutral oak and bottling in the spring of 2019. This wine is in barrel for a total of 20 months and in bottle for 4 months before release. Alcohol 13.6% pH 3.46 TA 5.4.