

2017 PONZI BLANC DE BLANCS



“ Orange blossoms and oyster shell mingle with green apple notes in the aromas of this fresh, bright nose. On the palate, the minerality of rain water, graphite and wet stone are maintained throughout and complimented by flavors of kafir lime, lemongrass and lychee. ”

-WINEMAKER LUISA PONZI

RELEASE DATE:

spring 2022

SUGGESTED RETAIL PRICE:

\$80

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.

NANCY'S CUVEÉ: This wine is made as a tribute to Nancy, who planted these Chardonnay vines over 50 years ago. Admired for her simple elegance, winery co-founder Nancy Ponzi's love of sparkling wine and obsession for fresh flowers are trademarks of her legendary hospitality. Second generation sisters Maria and Luisa Ponzi, present Nancy's Cuvée as a tribute to their mother's boundless grace and inspiration.

VINEYARDS: The Chardonnay fruit for the Nancy's Cuvée comes from the original vines at our Historic Estate Vineyard planted in 1970. This 108 clone retains beautiful acidity and structure, ideal for sparkling wine. This vineyard is LIVE certified sustainable.

FERMENTATION: The base wines were pressed and fermented at cool temperatures in stainless steel with no malolactic fermentation. Bottled in the winter of 2018 and disgorged after 3.5 years on yeast in the spring of 2021 with a 5 g/L dosage. Alcohol is 10.8%