

2017 PONZI VIGNETO CHARDONNAY



RELEASE DATE:

Fall 2019

SUGGESTED RETAIL PRICE:

\$52.

VINTAGE 2016: 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.

“Savory notes of bay leaf, sage and lavender mingled with white rose, powdered sugar and marzipan keeps this nose intriguing. The palate is focused with bright lime tinged acidity and a note of tamarind.”

—WINEMAKER LUISA PONZI

VINEYARDS: This single vineyard cuvée is crafted exclusively from Bieze Vineyards in the Eola-Amity Hills AVA. This site is farmed by LIVE sustainable standards.

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. 30% new oak was used during fermentation. The wine is fermented using primarily wild yeast and with very cool temperatures. 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 2017. This wine is in barrel for a total of 20 months and in bottle for 6 months before release. Alcohol 13% pH 3.31 TA 6.0