

2018 PONZI AURORA CHARDONNAY

JAMES SUCKLING 96 | TASTING PANEL 95 | OWEN BARGREEN 92 | WINE ENTHUSIAST 93



“ This bright nose of mandarin, salt water taffy, candied lemon rind, light spice and flint complement the hints of caramel, oyster shell, golden melon and sultanas in this balanced and refined mouth. The lightly textured mid-palate leads to a long and balanced finish. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Spring 2021

SUGGESTED RETAIL PRICE:

\$65

VINTAGE 2018: Certain vintages make winemakers feel irrelevant; the 2018 vintage in the Willamette Valley was just that. The weather conditions throughout the growing season remained so ideal that the fruit came into the winery in pristine condition, perfectly and slowly ripened to intense flavor and maturity, all the winemaker needed to do was step aside and allow gorgeous wines to happen. The season began with each milestone hit at the expected time (bud break mid-April, flowering mid-June and fruit set in mid-July). The warm and dry summer had us all believing we were in for another early vintage and ripening due to heat stress, but early September rains allowed the vines a drink and cooler nights slowed down ripening to allow the fruit to be picked when perfectly ready. The white wines are aromatic and fresh with great fruit intensity and the reds are deeply colored with beautiful tannin structure, spicy dark fruits flavors and inherent balance. These wines should be pretty amazing on release, but have all that's needed to take some age and evolution.

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 Laurelwood District AVA. These vines were planted in 1990.

FERMENTATION: The grapes for this wine were sorted and whole cluster pressed with no addition of sulfur. The juice settled for 12 hours before going directly to barrel for fermentation. Fermented in 28% new French oak barrels, cool temperatures throughout the fermentation and was completed with wild yeast.. 100% Malolactic fermentation is 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. Alc. :13.2 pH:3.19 TA: 6.2 g/L