

2018 PONZI CHARDONNAY RESERVE

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“*Perfumed aromatics of honeycomb, quince, candied orange and cardamom lift from this nose along with heady gardenia, white pepper and meyer lemon. The silky texture of the palate is framed by flavors of verbena shortbread, grapefruit and oyster shell. Beautiful bright and long finish.*”

—WINEMAKER LUISA PONZI

RELEASE DATE:
spring 2022

SUGGESTED RETAIL PRICE:
\$45

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 2018 Chardonnay Reserve is a blend of Ponzi's LIVE Certified Sustainable Avellana and Aurora and Ponzi Historic Estate Vineyards blended with Paloma, Alloro and Three Cedars Vineyards planted on Laurelwood soil in the Chehalem Mountains AVA.

FERMENTATION: The fruit was whole-cluster pressed and the juice moved to French oak barrels (15% new) and fermented in barrel using partial wild yeast. Malolactic fermentation was spontaneous and 100%. Lees were stirred once a week for 6 months and racked after 12 months to very neutral oak. After 20 months of total barrel age, the wine was moved by compressed gas to tank for blending, then bottled by gravity. This wine has been aged in bottle for 3 months before its release. Alcohol is 13.4%; pH is 3.3.