

# 2019 PONZI AURORA CHARDONNAY

94 POINTS: JAMES SUCKLING



“ Showing the finesse and elegance of old vines, this nose opens with floral notes of honeysuckle and gardenia. Candied lime peel, lychee and yellow apple mingle with warm spice aromas of cardamon and nutmeg. The mouth is bright with a flinty, salty note tinged with poached pear and honeycomb. Lightly textured and beautiful acidity throughout with a chalky freshness to the finish. ”

—WINEMAKER LUISA PONZI

**RELEASE DATE:**  
fall 2022

**SUGGESTED RETAIL PRICE:**  
\$65

**VINTAGE 2019:** This is the ‘Throwback Vintage’, a reminder of more classic Oregon vintages and the reason our parents, Dick and Nancy, came here over 50 years ago. A mild summer, with just a hint of humidity, brought us into Fall with dry weather into September. We began picking sparkling and Rosé fruit then the dance began between clear sunny skies and rainy days. Chardonnay and Pinot Noir slowly ripened and was harvested in waves between the rainy and sunny days, retaining beautiful acidity and freshness. The pace was reasonable with plenty of time to enjoy our crew from around the globe and appreciate the Fall. We completed vintage late October and were astounded by the lovely wines in our cellar. These are elegant, low alcohol wines fully expressing what the Willamette Valley can achieve in a cooler vintage. It was a year where winemakers were required to draw on past harvests and put into practice lessons learned. Experience definitely mattered in this vintage.

**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 25% new French oak barrels, cool temperatures throughout the fermentation and completed with wild yeast.. 100% completion of malolactic fermentation with wild bacteria. Lees are stirred post ML weekly for 6 months before a fall racking to neutral oak and bottling in the spring of 2019. This wine was in barrel for a total of 20 months and in bottle for 1 year before release. Alc. :13.6 pH:3.2 TTA: 6.0 g/L