After more than two decades of dedication to the study and understanding of Chardonnay, Ponzi Vineyards is among a handful of producers crafting a distinctive style that is uniquely Oregon. Oregon Chardonnays present an unparalleled combination of bright acidity, texture and freshness of fruit on the mid-palate. Winemaker Luisa Ponzi’s goal is to allow the wines to express these characteristics each vintage.

Over the years, Luisa has discovered her favorite vineyard blocks and with 2010 felt it was time to let them shine in their own cuvées. Aurora and Avellana single vineyard Chardonnays, first released in 2012, represent the “Yin and Yang” of Ponzi Chardonnay. Both are exquisite examples of outstanding Oregon Chardonnay.

**AURORA CHARDONNAY**
- Dijon clone Chardonnay vines at Aurora range 10-20 years old. Their roots grow deep into the rich Laurelwood soil, found in the Chehalem Mountains, which offers more intense flavors to the finished wine.
- Aurora yields an elegant wine with bright acidity and fruit.

**AVELLANA CHARDONNAY**
- The successes at Aurora Vineyard are expressed at the younger Avellana Vineyard planted in 2006.
- The site features a fusion of perfectly matched clones and rootstock planted on rich Laurelwood soil.
- Avellana yields a richer, weightier style Chardonnay.
EVOLUTION OF OREGON CHARDONNAY

- Ponzi Vineyards was one of the first to plant and produced Chardonnay in the early 1970s.
- Original plantings were Selection 108, a clone that thrived in California but was late ripening in Oregon.
- Two decades later Oregon vintners discovered Dijon clone Chardonnay was ideally-suited to the climate of the Willamette Valley, which has long hours of daylight and cool evening temperatures in the summer.
- In the early 1990s, Ponzi planted several blocks of Dijon clone Chardonnay, primarily clone 76, at their Aurora Vineyard.
- The resulting wines are flavorful, rich and complex.
- The introduction of Dijon clones changed Oregon Chardonnay forever.

THE PONZI CHARDONNAY PROGRAM

- In 1993, Luisa Ponzi took over winemaking at Ponzi Vineyards after completing her studies in Enology and Viticulture in Beaune.
- With the Dijon clone Chardonnay thriving at Aurora Vineyard, Luisa began experimenting with varied clones and rootstocks.
- The results of her trials inspired a more prominent place for Chardonnay in the Ponzi portfolio.
- For Ponzi, Dijon clones 76 and 96, matched to appropriate rootstock, proved to be a winning combination and were established. Several acres were planted at Ponzi’s Avellana Vineyard.

PONZI PRODUCTION METHODS

- Ponzi Chardonnay is barrel fermented with four different yeast strains, including both a proprietary and a wild yeast.
- Fermentations are kept cool and the wine completes malolactic fermentation.
- Lees are stirred once a week for six of the 18 months, as the wine cellars in French oak barrels.
- Wine is aged in 30% new oak for the first year, then racked to neutral oak for an additional six months before bottling.
- The wine rests 5-6 months in bottle before releasing to market.

Find more resources on Ponzi Chardonnay at: PONZIVINEYARDS.COM