

2014 PONZI AVELLANA CHARDONNAY



“This generous nose has mango notes tinged with honey and fennel. The silky palate of ripe apricot and gooseberry leads to perfect length on the palate framed by fresh acidity.”

—WINEMAKER LUISA PONZI

RELEASE DATE:
December 2016

SUGGESTED RETAIL PRICE:
\$63.

PRODUCTION:
230 six packs

NATIONALLY DISTRIBUTED BY:
Vintus

VINTAGE 2014: Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain! 2014 was, however, the warmest season on record in the Willamette Valley. Interestingly this was not due to high maximum temperatures, but rather higher than normal minimum temperatures. A warm spring and a little rain gave us an early bud break and the season maintained warm temperatures throughout. Nighttime temperatures were well above normal accelerated ripening despite large crop loads and harvest began at the very beginning of September. The dry weather inhibited disease pressure allowing us to receive a bountiful, clean and quite ripe vintage.

VINEYARDS: The Chardonnay grapes for this single vineyard cuvée were grown at Ponzi’s LIVE Certified Sustainable Avellana Vineyard located in the Chehalem Mountains AVA.

FERMENTATION: The grapes for this wine were sorted and whole cluster pressed. The juice settled for 12 hours before going to barrel for fermentation. Using 100% neutral French oak, the cool temperature wild yeast fermentations continued well into the spring of 2015. Malolactic fermentation is 100% completed with wild bacteria. Lees are stirred weekly for 6 months before a fall racking to more neutral oak and bottling in the spring of 2016. This wine is in barrel for a total of 18 months and in bottle for 6 months before release. Alcohol is 13.8% and pH is 3.11.