

2016 PONZI BLANC DE BLANCS



“ This complex nose shows hints of tangerine, brioche, chamomile, wet stone and oyster shell. The mouth offers quince, peach and slight salted caramel notes framed by a tamarind tinted chalky texture. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:
Fall 2020

SUGGESTED RETAIL PRICE:
\$80.

VINTAGE 2016: For the last three years we have been defining the new normal with early vintages in the Willamette Valley. 2016 jumped out of the gate with bud break a full 3 weeks earlier than what we are accustomed to. Flowering was condensed by a heat spell and an early summer gave us beautiful warm temperatures until August when it heated up. Harvest arrived later that month and was in full swing by early September. All fruit was in the door by the first part of October.

NANCY'S CUVÉE: This wine is made as a tribute to our mother, Nancy, who planted these Chardonnay vines almost 50 years ago. Admired for her simple elegance, winery co-founder Nancy Ponzi's love of sparkling wine and obsession for fresh flowers are trademarks of her legendary hospitality. Second generation sisters Maria and Luisa Ponzi, present Nancy's Cuvée as a tribute to their mother's boundless grace and inspiration.

VINEYARDS: The Chardonnay fruit for the Nancy's Cuvée' comes from the original vines at our Historic Estate Vineyard planted in 1970. This I08 clone retains beautiful acidity and structure, ideal for sparkling wine. This vineyard is LIVE certified sustainable.

FERMENTATION: The base wines were pressed and fermented at cool temperatures in stainless steel with no malolactic fermentation. Bottled in the winter of 2016 and disgorged after 4.5 years on yeast in the spring of 2020 with a 3.5 g/L dosage. Alcohol is 10.6%