

2016 PONZI VIGNETO CHARDONNAY



“ This inviting nose invokes warm apple streusel, sultanas, pineapple and lilikoi. The mouth follows suit with a generous palate and bright acidity to balance the sweet fruit notes. ”

—WINEMAKER LUISA PONZI

RELEASE DATE:

Spring 2019

SUGGESTED RETAIL PRICE:

\$52.

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. Fruit quality was immaculate with absolutely no disease pressure. Fruit set was small due to the short flowering time. Berry size was also small resulting in lower yields and gorgeously intense fruit. I would liken 2016 to the 2006 vintage where we saw lush, beautiful wines with unexpected elegance and acidity, but in aching short supply. Truly, a stellar vintage for Oregon.

HISTORY: The Vigneto Chardonnay bottling is an opportunity to showcase our partnership with long-standing growers and spotlight sites that stand out each vintage. With this cuvée we acknowledge the work that comes from adept vine

management and uncompromising standards. Vigneto is the best of the best from our grower vineyards.

VINEYARDS: This single vineyard cuvée is crafted exclusively with Chardonnay from Thistle Vineyard in the Dundee Hills AVA. This site is farmed organically, transitioning to biodynamic in 2016 and planted to clone 96.

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 15% new French oak and cool temperatures, the fermentation was completed with, primarily, wild yeasts. Malolactic fermentation is 100% complete using native bacteria. Lees are stirred weekly for 6 months before a fall racking to neutral oak and bottled in the spring of 2017. Aged in barrel for a total of 20 months and in bottle for six months before release. Alcohol is 13.4% and pH is 3.37.