

## 2017 PONZI CHARDONNAY RESERVE



“ This gorgeous floral nose holds notes of white lavender and jasmine mingled with aromas of nutmeg, clove, white pepper and key lime. The mouth is a collage of meringue, peach, D’anjou pear and citrus surrounding a silky sweetness that lingers with a salty, slate minerality on the finish. ”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*Spring 2021*

**SUGGESTED RETAIL PRICE:**

*\$45*

**NATIONAL DISTRIBUTION BY:**

*Vintus*

**VINTAGE 2017:** The 2017 vintage was a welcome throwback to more classic vintage years after the previous five warm years. The winter was unusually cold and snowy. That extended into a cool spring, delaying bud break by a few weeks into April and bloom following suit in late June. The summer came dry and warm, for the most part, though we saw plenty of grey skies due to smoke from fires in the north and east. Fortunately, the Willamette Valley was spared any effect from the smoke and may have even benefited from some protection from sunburn in the hottest part of the summer. Set was very large, so judicious fruit thinning was required to maintain quality and control volume. Harvest began in late September and long mild days ensued. Cool nights kept acids brilliant and bits of rain here and there ensured beautiful conditions for ripe, clean fruit with mature skin and seed tannin. Reminiscent of recent vintages--2010 and 2011--this vintage will be one to enjoy immediately and for the long term.

**VINEYARDS:** The 2017 Chardonnay Reserve is a blend of Ponzi’s original 1970s historic estate chardonnay and LIVE Certified Sustainable Avellana and Aurora Vineyards blended with Paloma , Alloro and Three Cedars Vineyards all planted on Laurelwood soil in the Laurelwood AVA.

**FERMENTATION:** The fruit was whole-cluster pressed and the juice moved to French oak barrels (10% new) and fermented in barrel using partial wild yeast. Malolactic fermentation was spontaneous and 100%. Lees were stirred once a week for 6 months and racked after 12 months to very neutral oak. After 20 months of total barrel age, the wine was moved by compressed gas to tank for blending, then bottled by gravity. This wine has been aged in bottle for 3 months before its release. Alcohol is 13.4%; pH is 3.45.