

BALANCE,  
MINERALITY, CITRUS



# 2019 Ponzi Laurelwood Chardonnay

WINE ENTHUSIAST  
93 POINTS

JAMES SUCKLING  
93 POINTS

APPELLATION  
LAURELWOOD AVA

VINEYARDS  
AURORA, PALOMA

SOIL  
LAURELWOOD

VARIETAL  
CHARDONNAY

TA  
5.7

PH  
3.33

ALC  
13.2%



## WINEMAKER'S NOTES

*"Floral notes of honeysuckle, white lavender and citrus blooms lead to a complex nose of mandarin, white peach, mango, lemongrass and ginger. The mouth is full and reminiscent of a light meringue with notes of honeycomb, dried pineapple and shortbread all framed by a lively acidity and a beautiful salty fresh finish."*

## VINTAGE 2019

This is the 'Throwback Vintage,' reminiscent of classic Oregon vintages and the inspiration for our founders, Dick and Nancy, to move to the Willamette Valley over 50 years ago. A mild summer led into a dry September, allowing a dance between sunny and rainy days during the fall harvest. Chardonnay and Pinot Noir were picked gradually, maintaining beautiful acidity and freshness. The pace was relaxed, providing time to appreciate our global crew and the autumn season. Vintage concluded in late October, revealing elegant, low-alcohol wines that fully showcase the Willamette Valley's potential in a cooler climate. In this vintage, winemakers drew on past harvests and applied valuable lessons, highlighting the significance of experience.

## VINEYARDS

The 2019 Laurelwood Chardonnay is a blend of Ponzi's LIVE Certified Sustainable Avellana and Aurora Vineyards blended with Paloma Vineyard all on Laurelwood soil in the Laurelwood District AVA of the Chehalem Mountains.

## FERMENTATION

The fruit was whole cluster pressed and the juice moved to French oak barrels (14% new) and fermented in barrel using native 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.