

BALANCED,
MINERAL, CITRUS



2021 Ponzi Laurelwood Chardonnay

ROBERT PARKER
95 POINTS

JAMES SUCKLING
93 POINTS

APPELLATION
LAURELWOOD AVA

VINEYARDS
AVELLANA, ISSIMO,
AURORA, PALOMA,
ESTATE, GEMINI,
CHEHALEM CROSSING,
BIEZE

SOIL
LAURELWOOD

VARIETAL
CHARDONNAY

TA
5.7

PH
3.3

ALC
13.1%



WINEMAKER'S NOTES

"This inviting nose balances fresh floral notes of honeysuckle, chamomile and magnolia with deeper tones of apricot, candied lemon and beeswax. A touch of slate and wet stone energize the aromatics. The broad mouth is layered with white peach, quince, meringue, lemon grass and a thread of salted caramel throughout. The juicy acidity tinged with crushed seashell, bright and playful-calling for another sip."

VINTAGE 2021

This vintage brought relief and smiles to grape growers and winemakers in the valley. Following the challenges of the smoke-filled 2020 vintage and the "heat dome" events in the summer of 2021, there were concerns about what this year would hold. Fortunately, the heat events had minimal impact, even potentially eliminating mildew issues. September rains refreshed the vines, and the fruit came in mid-September, clean, ripe, and flavorful. Similar to 2012, cool nights resulted in wines with balanced acidity, aromatic richness, and delicious full flavors. Despite smaller yields than expected, the wines showcase intensified color and structure. After challenging years, the Valley was filled with happy and energized individuals, eager to harvest and create beautiful wines once again, and this joy is likely reflected in the wines themselves.

VINEYARDS

The 2021 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 (18% new) then 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.