

Notes from Luisa

PONZI
V I N E Y A R D S

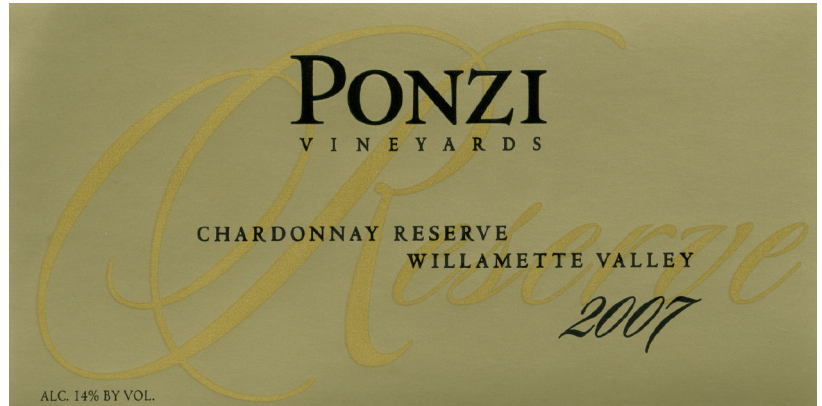
Chardonnay Reserve
2007 WILLAMETTE VALLEY

PRODUCTION:
1,650 six-bottle cases

RELEASE DATE:
November 2009

SUGGESTED RETAIL PRICE:
\$30

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“This golden-hued wine explodes with notes of candied orange zest, honeycomb, cloved tangerine and rose petal. The mouth is rich and silky textured with a hint of honeyed almonds. The finish is bright and lingers with sweet Meyer lemon notes.”

-Winemaker Luisa Ponzi

HISTORY: Ponzi Chardonnay, along with Oregon Chardonnay, has evolved tremendously over the last 30 years. Consistency of quality has remained paramount through the winery’s experiments, discoveries and incorporation of new tools. Ponzi focuses on the importance of critical clone selection, production control, balanced acidity and letting the wines express themselves naturally.

VINTAGE 2007: The string of rather warm, dry vintages came to end with 2007. The spring started off with a bang. Some moisture in the ground and dry weather during flowering gave us an above average fruit set. As the summer progressed we were given quite mild weather and high humidity causing close attention to be paid to combating mildew pressure. Our normally hot August was not, and as we headed into September the rains were threatening. The first fruit picked was quite late coming in (during the last week of September) and from that point on it was a dance picking between the rainy periods. We finished at the end of October with the stunning realization that all threat of rot had been avoided, the fruit had achieved ripeness and we had made some beautiful, if not outstanding wines. This was a year where our years of experience paid off. The conditions forced vineyard management decisions to be flawless, and picking decisions to be rewarded by patience and skill in the cellar revealing the quality of the vintage.

The Chardonnay grapes for this Reserve bottling were grown at Ponzi’s Aurora Vineyard on Laurelwood soil, and Dion Vineyard, both located in the Chehalem Mountains AVA. Fruit used in the blend also comes from Thistle Vineyards in the Dundee Hills AVA. All fruit is Certified Sustainable.

FERMENTATION: The fruit was whole cluster pressed and the juice moved to French oak barrels (10% new) and fermented in barrel. Malolactic fermentation was spontaneous and 100%. Lees were stirred once a week for six months. After 18 months of barrel age the wine was moved with air to tank for blending then bottled by gravity. This wine has been aged in bottle for six months before its release. Alcohol is 14%; pH is 3.35.