

Notes from Luisa

PONZI
V I N E Y A R D S

Chardonnay Reserve
2008 WILLAMETTE VALLEY

PRODUCTION:
1,650 six-bottle cases

RELEASE DATE:
September 2010

SUGGESTED RETAIL PRICE:
\$30

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“This explosive and intriguing nose suggests guava, white peach, tangerine zest and cardamon. The mouth is bright with a touch of pineapple and green apple, great minerality in the mid-palate. The finish is long with a slight zing of Meyer lemon. ”

-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 2008: A winemaker is lucky to receive a handful of really magical vintages in a lifetime. 2008 is one of those vintages. In the Willamette Valley we started the season two weeks late due to a cool spring, which delayed budbreak. A cool season throughout June and into July persuaded us to bring already low crop levels even lower to ensure ripening for what was shaping up to be a very cool vintage. To our surprise and excitement, the sun came out in August and persisted into September and October with a gorgeous Indian summer. The daytime temperatures remained high while the nighttime temperatures dropped into the 40s equating to ripe, beautiful fruit with retained natural acidity. We began picking in October and finished in the first part of November. Long hang time for the vines and the luxury of picking when we wanted made this vintage exceptional!

The Chardonnay grapes for this Reserve bottling were grown at Ponzi's Aurora Vineyard located in the Chehalem Mountains AVA. Fruit used in the blend also comes from Thistle Vineyards in the Dundee Hills AVA and Gran Moraine in the Yamhill-Carlton AVA. All fruit is Certified Sustainable or Organic.

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 3.28.