

Notes from Luisa

PONZI
VINEYARDS

Chardonnay Reserve
2005 WILLAMETTE VALLEY

PRODUCTION:
756 six-bottle cases

RELEASE DATE:
September 2007

SUGGESTED RETAIL PRICE:
\$30.

NATIONAL DISTRIBUTION BY:
WILSON DANIELS LTD.



“AROMAS OF CITRUS BLOSSOM AND NUTMEG SPICE PRECEDE THE MOUTH WHICH IS BROAD AND SILKY; REMINISCENT OF CRÈME BRULÉÉ. LOVELY STRUCTURE AND MINERALITY WITH A LONG BRIGHT FINISH.”

—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 2005: This vintage was one of the coolest growing seasons in the last 10–15 years. A winter drought and early, warm spring resulted in bud break in mid-March with an ensuing cold spell slowing completion until the first part of April – still considered early. A fairly wet spring and moderate summer resulted in later ripening with October bringing substantial rainfall just when fruit was achieving maturity. Harvest was interspersed with rainfall and bursts of sun and these windows of dryness dictated picking. This was a vintage for diligent vineyard management and experienced winemaking. Winemakers were rewarded by this long growing season with intense fruit complemented by a freshness of acidity and structure that Oregon has built its reputation on. 2005 is being hailed as a “Classic Oregon Vintage.” The Chardonnay grapes for this Reserve bottling were grown at Ponzi’s Aurora Vineyard on Laurelwood soil in the Chehalem Mountain AVA and is LIVE 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 13.5%; pH is 3.27.