

Notes from Luisa

PONZI
V I N E Y A R D S

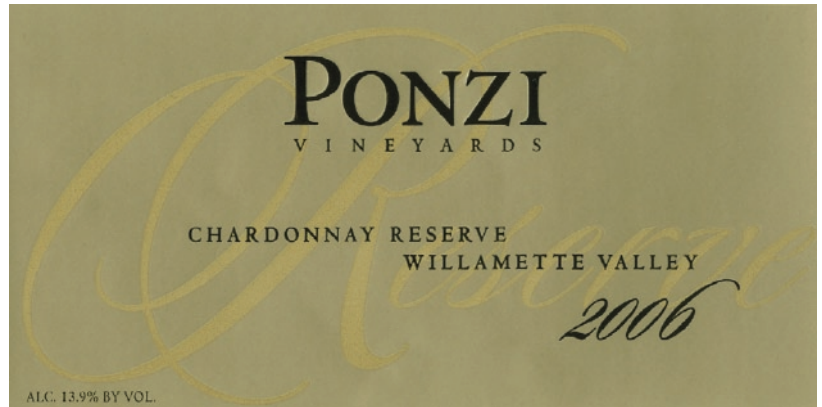
Chardonnay Reserve
2006 WILLAMETTE VALLEY

PRODUCTION:
2,500 six-bottle cases

RELEASE DATE:
September 2008

SUGGESTED RETAIL PRICE:
\$25

NATIONAL DISTRIBUTION BY:
Wilson Daniels Ltd.



“Aromatics of quince blossom, white nectarine, toasted meringue and marzipan lead to a broad, silky mouth of golden raspberry, spice and a touch of orange oil, finishing bright and long.”

-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 2006: 2006 may be remembered as the year Oregon's orchards and vineyards produced record yields. Crop tons per acre this year were extraordinarily high across the Willamette Valley. Higher than normal rainfall in the winter charged soils with abundant water. This ground water enabled vines to flourish through the very dry summer. Harvest was hot and fast for most sites. Soil water may have been the factor for such a large average cluster size, but it also insured high quality and clean fruit from happy vines! 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 Durant Vineyards and Thistle Vineyards, both 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 13.9%; pH is 3.35.