

2013 PONZI CHARDONNAY RESERVE



“This expressive nose gives notes of persimmon, vanilla bean, caramelized banana, nectarine and hints of rainwater. The mouth is lightly textured, but full of cinnamon, cardamom, lime zest and lemon meringue flavors. The finish is long with a burst of acidity to maintain bright fruit throughout.”

-WINEMAKER LUISA PONZI

PRODUCTION:

2,700 six packs

RELEASE DATE:

July 2015

SUGGESTED RETAIL PRICE:

\$35.

VINTAGE 2013: The season started with a warm spring bringing an early bud break. From that point the growing season remained warm and dry leading us to believe we would have an early, uneventful harvest. All went as planned until the last week in September when the tail end of a Japanese typhoon dropped close to 6 inches of rain on the valley and completely saturated the vineyards. This is when it got interesting!

Having seen many wet vintages in Oregon we had some ideas on how to handle it; using helicopters to dry the vines, multiple picking passes, extensive sorting before destemming and very careful winemaking among other methods. October saved us with three long weeks of dry, breezy days allowing the fruit left on the vines to reach optimum flavor without any dilution from rain. In the end the white wines, which were mostly picked before the rains, show the traits of a warmer vintage with lush fruit to balance the vibrant acidity.

VINEYARDS: The 2013 Ponzi Chardonnay Reserve is a blend of Ponzi's LIVE Certified Sustainable vineyards; Avellana and Aurora Vineyards in the Chehalem Mountains along with Sunset View Vineyards in the Eola-Amity Hills and organically farmed Thistle Vineyards in the Dundee Hills.

FERMENTATION: The fruit was whole cluster pressed and the juice moved to French oak barrels (10% new) and fermented in barrel using partial wild yeast. Malolactic fermentation was spontaneous and 100%. Lees were stirred once a week for six months and racked after 12 months to very neutral oak. After 20 months of barrel age the wine was moved by compressed gas to tank for blending then bottled by gravity. This wine has been aged in bottle for three months before its release. Alcohol is 13.4%; pH is 3.46.