

2013 PONZI CHARDONNAY



“A honeyed nose of Meyer lemon, cardamom and jasmine notes leads to a bright mouth of citrus; limeade, sweet grapefruit and a touch of quince. A touch of lemon custard creaminess extends the long and mineral finish.”

-WINEMAKER LUISA PONZI

PRODUCTION:

475 cases

RELEASE DATE:

May 2014

SUGGESTED RETAIL PRICE:

\$20.

NATIONAL DISTRIBUTION BY:

Wilson Daniels Ltd.

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.

HISTORY: Ponzi Chardonnay has evolved tremendously over the last 30 years. Consistency of quality has remained paramount through our experiments, discoveries and new tools. Winemaker Luisa Ponzi understands the importance of critical clone selection, control of yields, crucial picking times, balancing the acidity and truly letting the wines express themselves. This wine is entirely produced from old vine Chardonnay.

VINEYARDS: The 2013 Chardonnay is produced exclusively from Ponzi's LIVE Certified Sustainable Estate Vineyard and Dion Vineyard.

FERMENTATION: This Chardonnay was hand sorted, whole cluster pressed and fermented cool and long in 100% stainless steel. The wine was filtered and bottled in late winter. Alcohol is at 12.7%. Finished pH is 3.36. Residual sugar is 2.2g/L.