

## 2014 PONZI CHARDONNAY



“ *A floral nose of midnight jasmine and citrus blossom mingle with hints of vanilla, spearmint and powdered sugar. The mouth is seamless and vibrant showing savory notes of lemon thyme and verbena balanced by a juicy finish of tangerine zest.* ”

-WINEMAKER LUISA PONZI

**RELEASE DATE:**

*March 2015*

**SUGGESTED RETAIL PRICE:**

*\$22.*

**NATIONAL DISTRIBUTION BY:**

*Vintus*

**VINTAGE 2014:** Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain! 2014 was, however, the warmest season on record in the Willamette Valley. Interestingly this was not due to high maximum temperatures, but rather higher than normal minimum temperatures. A warm spring and a little rain gave us an early bud break and the season maintained warm temperatures throughout. Nighttime temps were well above normal accelerated ripening despite large crop loads and harvest began at the very beginning of September. The dry weather inhibited disease pressure allowing us to receive a bountiful, clean and quite ripe vintage. The white wines of 2014 showcase the warm season with an excess of fruit character ranging from tropical to floral.

**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 2014 Chardonnay is produced exclusively from Ponzi's LIVE Certified Sustainable Estate Vineyard and Dion Vineyard in the Chehalem Mtn. AVA.

**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 12.5%. Finished pH is 3.42. Residual sugar is 5.3g/L.