



Aurora Chardonnay 2016

Willamette Valley

ESTATE

In the late 1960s Dick and Nancy Ponzi uprooted their family to pursue a dream of producing world class Pinot Noir. After research trips to Burgundy and an extensive search, they purchased 20 acres on a small farm just southwest of Portland, Oregon. They believed the climate, soils and vineyard site meet every need of noble cool-climate grape varieties. The first 4 barrels of wine produced in 1974. At the time, there are 5 bonded wineries in Oregon with 35 acres in production. Ponzi has since become internationally acclaimed for its Pinot Noir, Chardonnay and Pinot Gris. For the last 25 years President Maria Ponzi and Winemaker Luisa Ponzi have brought the estate to even greater heights, setting the standard for Oregon and remaining at the forefront of the nation's top wine producers.

WINE

Aurora means sunrise and represents an unparalleled combination of bright acidity, texture and freshness of fruit on the mid-palate. Winemaker Luisa Ponzi's goal is to allow the wines to express these characteristics each vintage through single vineyard expressions. Aurora yields an elegant wine with bright acidity and fruit.

VINEYARD

Soils: Dijon clone Chardonnay vines at Aurora range 10-20 years old. Their roots grow deep into the rich Laurelwood soil, found in the Chehalem Mountains, which offers more intense flavors to the finished wine.

Farming: The Chardonnay grapes for this single vineyard cuvée were grown on Laurelwood soil at Ponzi's LIVE Certified Sustainable Aurora Vineyard located in the Chehalem Mountains AVA.

Grape Variety: 100% Chardonnay

WINEMAKING

Fermentation: Whole cluster pressed, allowing the juice to settle for 12 hours before fermentation in barrel, 15% new French oak. Lees are stirred weekly for 6 months before racking to neutral oak and bottled. Malolactic fermentation is 100% completed with wild bacteria.

Aging: 20 months in barrel and 6 months in bottle.

Alcohol: 13.4%

VINTAGE

Climate: A truly stellar vintage for Oregon, similar to the lush 2006 vintage that produced beautiful wines, but in achingly short supply. An early vintage, with bud break a full 3 weeks earlier than expected. Flowering was condensed by a heat spell and an early, warm summer until August when it heated up. Harvest was in full swing by early September. Fruit quality was immaculate; berry size was small resulting in lower yields and gorgeously intense fruit.



TASTING NOTE

"This perfumed and delicate nose of chamomile, white flower, vanilla wafer, lychee, honeycomb, lime zest and lemon meringue lead to a palate laced with sweet cream, marzipan, melon and lemongrass. The full, textured mouth is framed by bright acidity which brings tension and length to the finish." – Winemaker Luisa Ponzi