

PONZI VINEYARDS

Founded in 1970, Ponzi Vineyards was instrumental in putting Willamette Valley on the map as a world-class wine region. Today, the winery continues to set the standard in Oregon Pinot noir and Chardonnay, elevating the region's reputation as a premier wine country destination.



Avellana Chardonnay 2017

Willamette Valley, Oregon USA

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

Avellana is a "younger" vineyard planted in 2006. Winemaker Luisa Ponzi's goal is to allow the wines to express these characteristics each vintage through single vineyard expressions. Avellana yields a richer, weightier style of Chardonnay as compared to the Aurora single vineyard wine.

VINEYARD

The Chardonnay grapes for this single vineyard cuvée were grown on Laurelwood soil at Ponzi's LIVE Certified Sustainable Avellana Vineyard located in the Chehalem Mountains AVA. The vines were planted in 2006.

WINEMAKING

Variety: 100% Chardonnay

Fermentation: Whole cluster pressed, allowing the juice to settle for 12 hours before fermentation in barrel, 45% 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, 4 months in bottle.

Alcohol: 13.6%

VINTAGE

The 2017 vintage was a welcome throwback to more classic vintage years after the previous five warm years. Harvest began in late September and long mild days ensued. Coll nights kept acids brilliant and bits of rain here and there ensured beautiful conditions for ripe, clean fruit with mature skin and seed tannin. This vintage will be one to enjoy immediately and for the long term.

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"Very impressive, pure and lively aromas of fresh lemons on offer here with lemon pastry, stones and a fragrant, spiced-pastry note. The palate has impressive, fleshy appeal and smooth peaches and pears, framed in pastry, spice and grilled cashews. Complex and concentrated" - JS, 1/20

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Wine Spectator

92+

Wine Advocate

91

Wine Enthusiast

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