

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.



Chardonnay Reserve 2016

Willamette Valley, Oregon

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

In the early 1990s, Winemaker Luisa Ponzi lived and worked with one of the greatest white wine producers of Burgundy. Chardonnay became her passion and she has dedicated the last 25 years to innovation in farming and winemaking to develop Oregon Chardonnay's place in the world. This wine underscores her expertise, with an effusive nose, silky texture and acidity that radiates through the finish.

VINEYARD

The 2016 Chardonnay Reserve is a blend of Ponzi's LIVE Certified Sustainable Avellana and Aurora Vineyards blended with Paloma, Alloro and Three Cedars Vineyards planted on Laurelwood soil in the Chehalem Mountains AVA, along with Sunset View and Bunker Hill in the Eola-Amity Hills AVA.

WINEMAKING

Variety: 100% Chardonnay

Fermentation: Whole cluster pressed, fermentation in barrel, 45% new French oak. Lees are stirred weekly for 6 months before racking to neutral oak. Malolactic fermentation is completed with 100% wild bacteria.

Aging: 20 months in barrel, 3 months in bottle.

Alcohol: 13.6%

VINTAGE

Due to the short flowering time, the 2016 Vintage is characterized by lower yields and gorgeously intense fruit. 2016 can be likened to the 2006 vintage where Ponzi saw lush, beautiful wines with unexpected elegance and acidity, but in achingly short supply. Truly, a stellar vintage for Oregon.

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"This is a complex chardonnay with a wealth of ripe peaches and pears, framed in attractive, grilled-cashew and praline nuances. The palate has very composed texture and freshness and delivers a sturdy, concentrated impression with pears, lemons and grilled hazelnuts to close" - JS, 1/20

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Wine Spectator