

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 2017

Laurelwood District, Chehalem Mountains, 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 trips to Burgundy and extensive research, they settled just southwest of Portland, Oregon. They believed the climate, soils and vineyard site met every need of noble cool-climate grape varieties. The first 4 barrels of wine were produced in 1974. At the time, there were 5 bonded wineries in Oregon with 35 acres in production. 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

The Ponzi family has dedicated over 30 years to innovation in farming and winemaking to develop Oregon Chardonnay's place in the world. Luisa Ponzi's formative experiences working in Burgundy in the early 1990s guide her vision of producing complex and ageworthy Chardonnay. Now labeled with the Laurelwood District AVA designation, Oregon's first soil-based AVA, the 2017 Chardonnay Reserve features a new label design with a textured effect that resembles the layers of the Laurelwood soils.

VINEYARD

The 2017 Chardonnay Reserve is a true expression of America's newest AVA, featuring Ponzi's original 1970s historic estate chardonnay and LIVE Certified Sustainable Avellana and Aurora Vineyards blended with Paloma, Alloro, and Three Cedars Vineyards all planted on Laurelwood soil in the Laurelwood AVA.

WINEMAKING

Harvest: Sep-Oct 2017

Variety: 100% Chardonnay

Fermentation: whole-cluster pressed and fermented in French oak barrels (10% new) with partial wild yeast. Malolactic fermentation was spontaneous and 100%.

Aging: 20 months in barrel, 12 in very neutral oak, 3 months in bottle

Alcohol: 13.4%

VINTAGE

The 2017 vintage was a welcome throwback to more classic vintages after five consecutive warm years. The winter was unusually cold, which extended into a cool spring. Fortunately, the Willamette Valley was spared any effect from the smoke and may have even benefited from some protection from sunburn in the hottest part of the summer. Reminiscent of recent 2010 and 2011 vintages, 2017 will be one to enjoy immediately and for the long term.

TASTING NOTE

"This gorgeous floral nose holds notes of white lavender and jasmine mingled with aromas of nutmeg, clove, white pepper and key lime. The mouth is a collage of meringue, peach, D'anjou pear and citrus surrounding a silky sweetness that lingers with a salty, slate minerality on the finish."