



Chardonnay Reserve 2015

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 sisters Maria and 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

Soils: The 2015 Chardonnay Reserve is a blend of Ponzi's LIVE Certified Sustainable Avellana and Aurora Vineyards in the Chehalem Mountains AVA, along with Sunset View Vineyard in the Eola-Amity Hills AVA and organically farmed Thistle Vineyard in the Dundee Hills AVA. Luisa focuses on working with Dijon clones 76 and 96 on Laurelwood soils.

Farming: All of their vineyards have been LIVE Certified Sustainable, the highest international standard of sustainable viticulture.

Grape Varieties: Chardonnay

WINEMAKING

Fermentation: Whole cluster pressed, fermented in French oak barrels (10% new) using partially wild yeast, a proprietary strain of yeast, and 2 additional strains. Malolactic was spontaneous and 100%.

Aging: Lees were stirred once a week for 6 months. Racked after 12 months to very neutral oak. After 20 months of barrel age the wine was moved to tank for blending. Bottled by gravity.

Alcohol: 13.5% ABV

VINTAGE

Climate: An early vintage, marked by a warm and mild winter, a dry and warm summer. A cool September allowed pristine fruit to be picked at perfect ripeness with slightly higher yields than normal.



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WINE ADVOCATE

"The 2015 Chardonnay Reserve has a delicate nose of crème fraîche, lemon confit, white peach and wet stone. Medium to full-bodied and creamy textured, it fills the mouth with ripe citrus and white peach plus notes of honey toast and cream, with juicy acidity, finishing long and textured."