



Chardonnay Reserve 2014

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 2014 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: 13.8% ABV

VINTAGE

Climate: Said to be a Goldilocks vintage in Oregon; not too hot, not too cold and not too much rain. The dry weather allowed us to receive a bountiful, clean and quite ripe vintage.



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WINE ENTHUSIAST, EDITORS' CHOICE

"This stellar reserve remains one of the finest Chardonnays from Oregon. Meyer lemon, peanut oil, salted nuts, citrus and tangerine combine in a deep and intense palate. Whole-cluster pressed and barrel fermented (but in just 10% new French oak), this delicious, dense and penetrating wine should be consumed now through the early 2020s."